~~B44 15.K~~ 92
XD 7/584

GREAT BRITAIN
1878 AD #2867

FIG. 1.

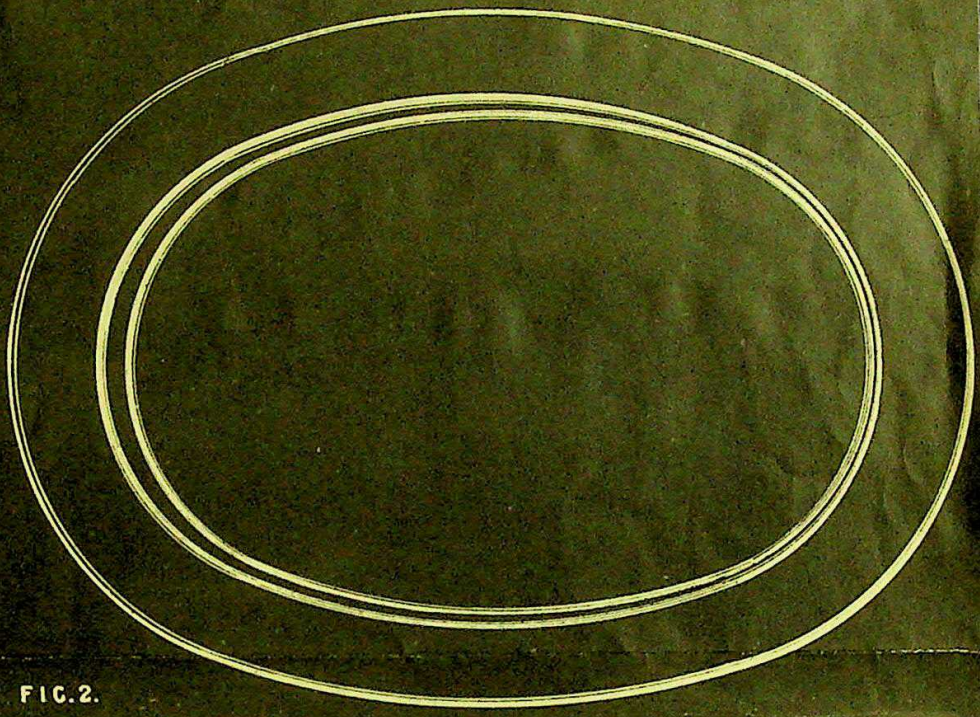


FIG. 2.

FIG. 3.

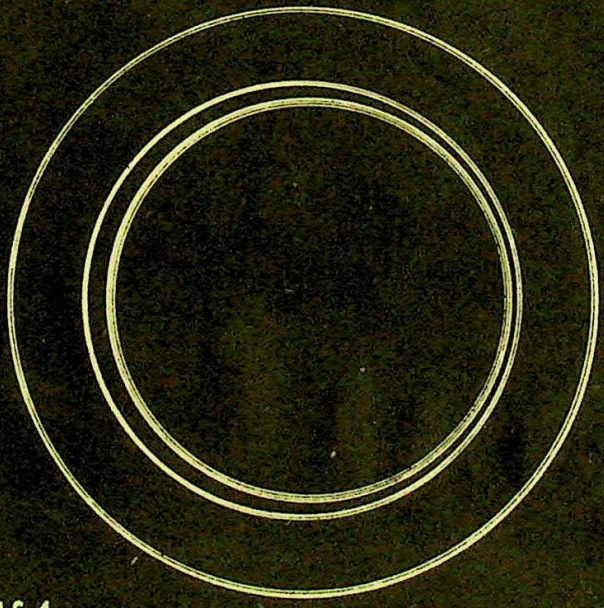


FIG. 4.

Fox & Smith's Improvements in Plates, Dishes, &c.

SPECIFICATION in pursuance of the conditions of the Letters Patent filed by the said Howard Busby Fox and William Henry Smith in the Great Seal Patent Office on the 18th January 1879.

HOWARD BUSBY FOX and WILLIAM HENRY SMITH, both of 3, York Buildings, Dale Street, Liverpool, Engineers. "IMPROVEMENTS CONNECTED WITH PLATES, DISHES, AND OTHER ARTICLES TO CONTAIN LIQUIDS."

This Invention is an improvement upon the present style or mode of construction of plates, dishes, and other articles adapted for household purposes or otherwise.

We construct according to our Invention all plates, dishes, or other receptacles to contain fluids with a slanting or deep bottom, that is to say, a bottom at a different angle to the upright position of the article when placed upon a level, so as to enable the person using a plate, dish, or other article so constructed to more readily reach the fluid contents of the same, thereby dispensing with the necessity of raising the plate, dish, or other article used at the present time.

We provide also that where necessary the angle from the inside of the plate, dish, or other article shall so moderate that the centre shall be deeper than the inside edges of the same, allowing the outward edges or bottom of the vessel to rest upon a level.

For meat or other dishes, such as are used by our Invention, we provide at intervals, where necessary, pins or projections, so as to prevent the sliding downwards of the joint or other article so placed upon these dishes constructed according to our Invention.

These improvements are also applicable to vats, salt pans, boilers, casks, sugar pans, and other contrivances of a similar nature.

In the accompanying Sheet of Drawings we have shown a meat dish constructed according to our Invention, as also a soup plate similarly constructed,—

Figure 1 being a plan view of a meat or other dish; Figure 2 is a section of Figure 1.

Figure 3 is a plan view of a soup plate; Figure 4 is a section of Figure 3.

Having now described our Invention, and illustrated the same by the accompanying Sheet of Drawings, we wish it to be understood that what we claim is,—

First. The improvements connected with plates, dishes, and other articles to contain liquids, substantially as herein described and set forth.

Secondly. The application of a slanting of falling bottom to salt pans, vats, boilers, casks, sugar pans, and other articles of a similar nature.

In witness whereof, we, the said Howard Busby Fox and William Henry Smith, have hereunto set our hands and seals, this Sixteenth day of January, in the year of our Lord One thousand eight hundred and seventy-nine.

HOWARD BUSBY FOX. (L.S.)
WILLIAM HENRY SMITH. (L.S.)

Witness to the signatures of
H. B. Fox and W. H. Smith,
WILLIAM NEWTON,
3, York Buildings,
Liverpool.

LONDON: Printed by GEORGE EDWARD EYRE and WILLIAM SPOTTISWOODE,
Printers to the Queen's most Excellent Majesty.
For Her Majesty's Stationery Office.

1879.

March 30. N° 4473.
Complete Specification.
(1 Sheet)

~~D7-34~~
D7-584
~~Ex 31~~

Fig. 1.

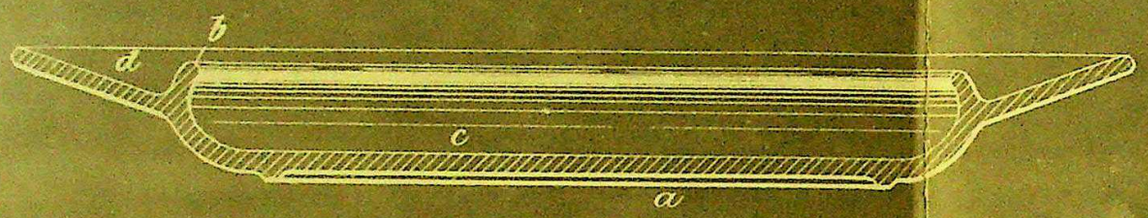


Fig. 2.

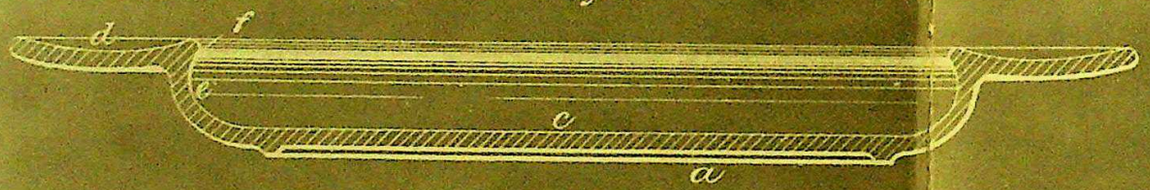


Fig. 3.

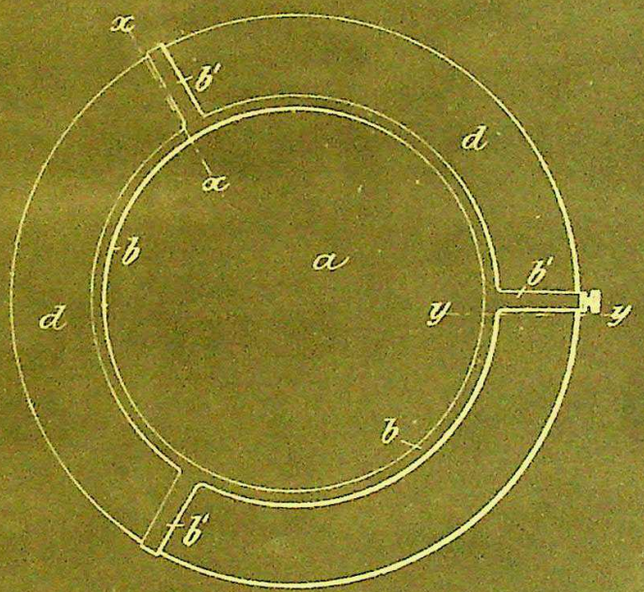


Fig. 4.

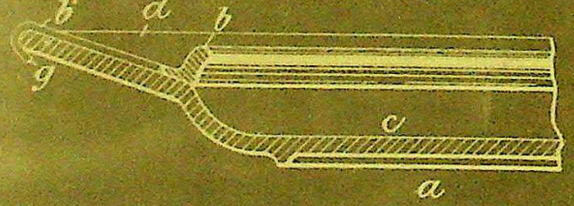
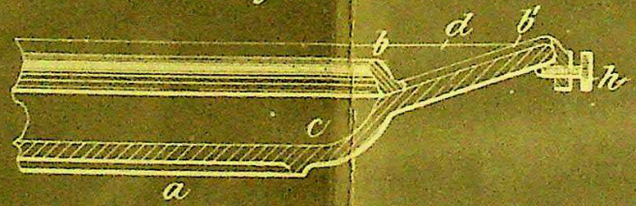


Fig. 5.



London. Printed by [illegible] and Son
for Her Majesty's Stationery Office. 1887.
Malby & Sons, Photo-Lith.

Date of Application, 30th Mar., 1886.
Complete Left, 30th Dec., 1886.
Complete Accepted, 1st Feb., 1887.

A.D. 1886, *30th March.* N° 4473.

PROVISIONAL SPECIFICATION.

[Communicated from abroad by ARTHUR C. SOUTHWELL, of Bastia, Corsica, Gentleman.]

Improvements in Plates and Dishes.

I, HENRY HARRIS LAKE, of the firm of Haseltine, Lake & Co, Patent Agents, Southampton Buildings, in the County of Middlesex do hereby declare the nature of this invention to be as follows :—

This invention relates to plates and dishes, and has for its object to construct the same in such a manner that the lifting of food or other substances therefrom by means of a spoon is facilitated.

In carrying the said invention into practice I form around the hollow portion of the plate or dish a ledge or flange which projects slightly inwards; or I may form a recess in the wall around the central portion of the plate or dish.

The advantages of this invention will be obvious, especially when applied to plates for children and invalids who have difficulty in introducing food into the spoons without drawing the same onto or over the edges of the plates.

A further advantage is that the projecting flange serves to prevent salt mustard or the like from contact with the contents of the plate.

HASELTINE, LAKE & Co.,
45, Southampton Buildings, London,
Agents for the Applicant.

[*Price 8d.*]

COMPLETE SPECIFICATION.

Improvements in Plates and Dishes.

I, HENRY HARRIS LAKE, of the firm of Haseltine, Lake & Co., Patent Agents, Southampton Buildings, in the County of Middlesex, do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement :—

This invention relates to plates and dishes.

In using plates or dishes of ordinary construction considerable difficulty is frequently experienced in removing the contents by means of a spoon, and this is especially the case with children, who, in their endeavors to introduce food into their spoons, frequently push the food over the edges of their plates.

The object of the present invention is to obviate this disadvantage, and to this end it consists essentially in providing a flange, ledge or abutment, which, when the food or other substance is pushed towards the edge of the plate or dish by means of a spoon, will arrest the movement of the said substance and support the same against the pressure exerted upon the spoon, so that the said substance may be easily taken up in the said spoon.

In the accompanying drawing

Figure 1 is a vertical central section of a plate provided with my improvements.

Figure 2 is a similar view illustrating a modification of the invention.

Figure 3 is a plan illustrating another modification.

Figure 4 is a section drawn to an enlarged scale on the line x, x Figure 3.

Figure 5 is a section on the line y, y Figure 3, also drawn to an enlarged scale.

a is a plate of ordinary construction, and b, Figure 1, is a flange which is formed around the hollow portion or cavity c of the plate at its junction with the rim d. This flange may be of any desirable shape, and is preferably inclined slightly inwards, as shown, so that when the food is pushed against the said flange it will have a tendency to fall back into the spoon.

It is obvious that instead of forming the flange at the junction of the rim and hollow portion of the plate, it may be placed nearer to the outer edge of the rim d.

In the modification of my invention shown in Figure 2 a recess e is formed around the central portion c of the plate or dish, so that there is no projection above the rim d. In this case the inwardly projecting ledge f answers the same purpose as the flange b shown in figure 1.

I sometimes form the flange b separate from the body portion of the plate or dish, as shown in Figures 3, 4 and 5. In this case the flange is, preferably, made of metal, and is provided with arms b^1 having clips at their ends, by means of which the said flange is secured in place. As shown, the flange is provided with three arms b^1, two of which are provided with hooks g, Figure 4 ; while the third is provided with a screw h, Figure 5, for enabling the attachment and removal of the said flange.

It is to be understood, however, that any suitable means may be employed for securing the said flange in place.

In some cases, for instance in dishes for hash, curry or the like, it is unnecessary to form the flange entirely around the dish, an abutment at one place being sufficient to enable the contents of the dish to be introduced into a spoon.

The improved plate hereinbefore described is also applicable for use as a soup plate; and the projecting flange serves to prevent salt, mustard or the like from contact with the contents of the plate.

Having now particularly described and ascertained the nature of the said invention and in what manner the same is to be performed as communicated to me by my foreign correspondent I declare that what I claim is.

First. The combination with a plate or dish having a rim, such as that shown at *d* in the accompanying drawing, of a flange, ledge or abutment extending wholly or partially around the same, for the purpose specified.

Second. A plate or dish having a flange *b* formed around the hollow portion or cavity thereof, substantially as described.

Third. A plate or dish which is recessed around its hollow portion or cavity to form a ledge *f*, substantially as described.

Fourth. The modification of my invention wherein the flange is made detachable from the plate or dish, substantially as set forth.

HASELTINE, LAKE & Co.,
45, Southampton Buildings, London,
Agents for the Applicant.

LONDON: Printed by DARLING AND SON.
For Her Majesty's Stationery Office.

1887.

XD7/584

#4,874
GREAT BRITAIN

~~D44-15.K~~ 92

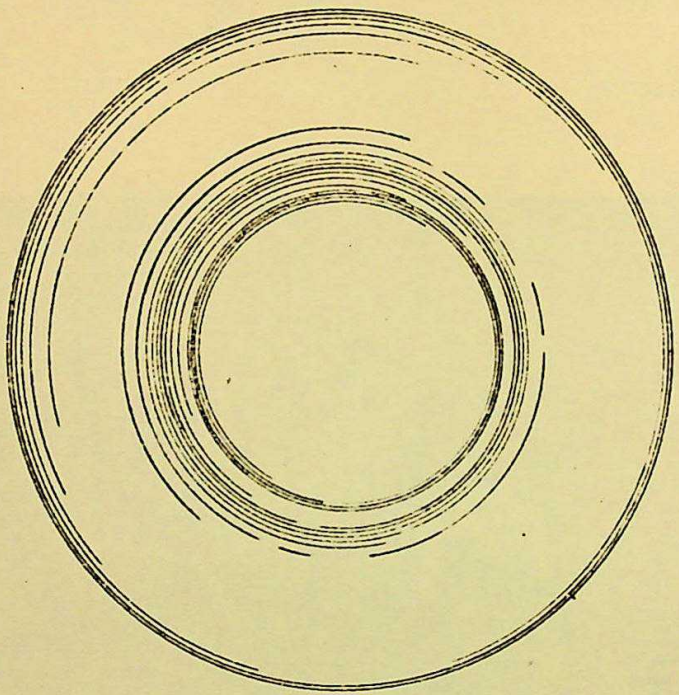


Fig. 1.

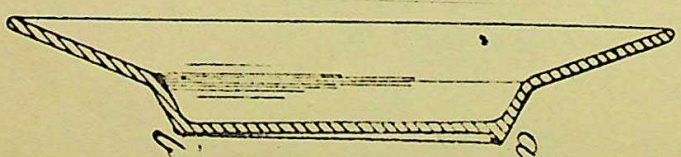


Fig. 2.

[This Drawing is a reproduction of the Original on a reduced scale]

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☐ APPLICATION SERIAL NO. _____

☒ PATENT NUMBER 4874

CI | SUB.

DATE AD 1892

NUMBER COPIES: 1

COUNTRY (*if foreign*): GT. BRITAIN

SPECIAL INSTRUCTIONS: (WILSKY)

TITLE

VOL.	NO.	DATE	PAGES

ASS'T EXAMINER: JD

NOTES

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~~PRIMARY~~ EXAMINER (*Signature*): J. Sherman

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PO-250 **PHOTOCOPY ORDER AND CHARGE** U. S. PATENT OFFICE 16—60087-2 GPO

N° 4874 A.D. 1892

Date of Application, 12th Mar., 1892—Accepted, 30th Apr., 1892

COMPLETE SPECIFICATION.

An Improved Plate.

I, GUSTAV WILSKY of Tessin, Mecklenburg, in the German Empire, Druggist, do hereby declare the nature of said invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement :—

This invention relates to plates from which food is eaten and consists in constructing the bottom of the same with an inclined surface. The object of the invention is to provide a plate on which the solid and liquid portions of the food may be severally kept at particular parts of the plate as for instance when meat, vegetables and sauce are on the same plate to prevent the sauce from mixing with anything for which it is not required or with which it is distasteful, at the same time economising the sauce, which would be an advantage to hotel and restaurant proprietors. When fish is served, the bone, *etcetera*, may be removed on the higher part of the plate bottom and eaten with sauce at the lower part instead of covering the whole of the bottom with sauce. This form of plate renders unnecessary the not infrequent tilting with the hand for finishing completely the contents of the plate.

In the accompanying drawing Figs 1 and 2 are respectively a top view and a section of the plate of this invention which differs from the plates hitherto in use only in that it has an inclined bottom as distinguished from a bottom parallel to the edge of the plate and to the surface of the table and also in that it has a bottom rim which like the upper edge is parallel to the table. The result is that the higher part *a* of the plate bottom receives the more solid portions of the food and the lower part *b* the liquid portion thereof.

Having now particularly described and ascertained the nature of my said invention and in what manner the same is to be performed I declare that what I claim is:

A plate having a bottom inclined with regard to its upper and lower edges so that on one side where the plate is deepest the lower edge or rim runs into (or nearly so) the plate bottom whilst on the opposite side where the plate is shallowest the lower edge or rim projects most from the plate bottom, substantially as described and shewn.

Dated this 12th day of March 1892.

CAPITAINE & VON HERTLING,
89, Chancery Lane, London, W.C., Agents for the Applicant.

London : Printed for Her Majesty's Stationery Office, by Darling & Son, Ltd.—1892

[Price 8d.]

1892. Oct. 29. N° 19,432.
WEBBER'S Complete Specification.

19,432

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07-584

AD 1892

FIG. 1.

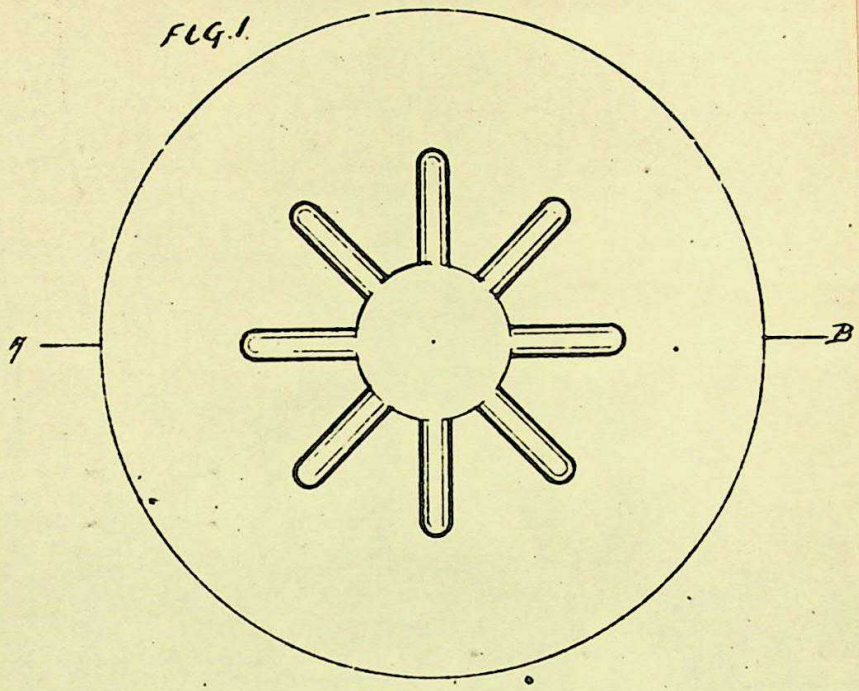
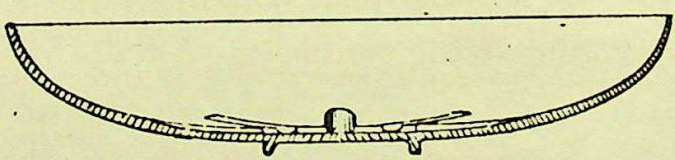


FIG 2



London. Printed by Darling and Son Ltd.
for Her Majesty's Stationery Office. 1892.

Malby & Sons, Photo-Litho.

N° 19,432 A.D. 1892

Date of Application, 29th Oct., 1892—Accepted, 3rd Dec., 1892

COMPLETE SPECIFICATION.

Improvements in or relating to Tea, Coffee, or other such Saucers.

I WILLIAM WEBBER of 6 Saltram Place, Citadel Road Plymouth, Secretary of Joint Stock Company do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement :—

This invention relates to tea, coffee, or other such saucers as are usually made of china in conjunction with cups.

Saucers are commonly used in conjunction with tea, coffee or other such cups as are used to contain liquids ; for the purpose of receiving and holding any tea coffee or other liquids which may overflow or be spilt from the cup, with the object of preventing the soiling of the table, table linen or clothes of the person using the same. The saucer as ordinarily made and used is however imperfect as hereinafter described. It is made so as to necessitate the cup being allowed to stand in the bottom of the saucer on the same level as that on which the liquid spilt from the cup lies, and by which the bottom of the cup becomes immersed on the underside in the liquid, and when the cup is raised a portion of the said liquid adheres to it, until it drops in spots on to the table, table linen or clothes of the person as aforesaid. I am aware that the liquid thus adhereing to the bottom of the cup may be again caught in the saucer, if the said saucer be raised, and held immediately underneath the cup during the action of drinking, or it can be drained off again into the saucer by scraping the rim of the cup repeatedly and carefully on the edge of the saucer. These expedients however are clumsy, inconvenient, uncleanly, and liable to be forgotten, with the result that the person drinking from the cup frequently and unintentionally allows the spots of liquid as aforesaid to drop on to the table, table linen, or his clothes as aforesaid, by which they become more or less soiled.

The object of my invention is to make a saucer in such a manner as will allow the liquid which it receives to drain off to a lower level than that on which the bottom rim of the cup rests when standing in the saucer, and thus prevent the liquid from adhereing to the bottom of the cup, and effectually avoid the dropping of the spots of liquid as aforesaid when the cup is raised from the saucer.

To effect this instead of making the saucer with a smooth inside bottom as is ordinarily done I make it in the form shown in Fig. 1, on the sheet of drawings hereunto annexed. Fig. 2 on the same sheet of drawings shows a section of Fig. 1 at points marked A & B.

It will be seen that the said saucer has a series of channels, gravitating to the centre and terminating in a small well or hollow. The said channels may be more or less in number, and may be made to terminate at a point in the centre instead of a well or hollow as shown, and the said channels may also be of any suitable width, length, depth, or shape as may be required for the purposes of any particular size, pattern, or design of saucer.

Any liquid spilt or overflowing from the cup into the saucer is thus allowed to drain away from the cup, down the channels to a lower level in the bottom of the saucer, whilst the cup rests safely on the upper level or ridges of the said channels without being retained in immediate contact with the liquid in this manner drained beneath.

I am aware that saucers are made of various grooved patterns, but such only as are designed purely for artistic or ornamental effect. The said grooves in saucers of this artistic pattern gravitate only to the same level as that on which the cup is

required to rest, and thus do not provide for the liquid draining away to a level lower than the bottom of the cup as in my invention.

My improved saucer may be manufactured by any of the ordinary methods in vogue for the shaping and perfecting of saucers and china ware generally.

Having now particularly described and ascertained the nature of my said invention, and in what manner the same is to be performed I declare that what I claim is:—

1. A tea, coffee or other such saucer made of china or other material usually employed, having a number of channels of any suitable design shape, width, length or depth, gravitating to a point in the centre or terminating in a small well in the centre of the said saucer, so as to allow the tea, or other liquid which it receives to drain to a lower level than that on which the bottom rim of the cup stands, when resting in the saucer, as hereinbefore described and as illustrated in the sheet of drawings hereunto annexed.

Dated this Twenty-seventh day of October 1892.

WILLIAM WEBBER,
6, Saltram Place, Citadel Road, Plymouth, Applicant.

London: Printed for Her Majesty's Stationery Office, by Darling & Son, Ltd.—1892

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A.D. 18[illegible]. Dec. 1. No. 23,109.

NUNN'S Complete Specification.

[redacted]

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Fig. 1.

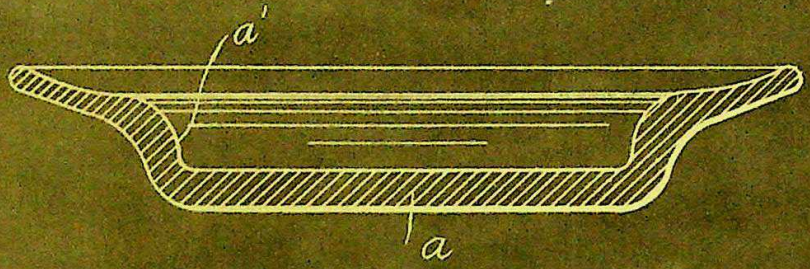
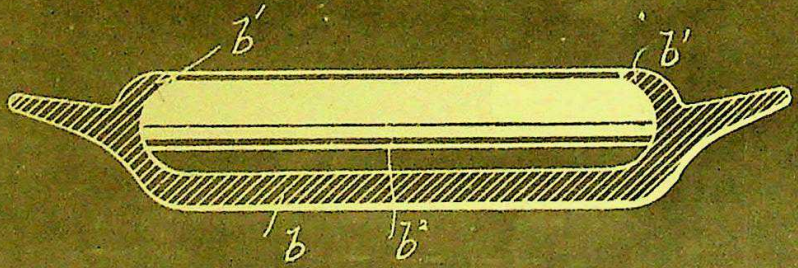


Fig. 2.



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London. Printed by Darling and Son Ld. for H. Majesty's Stationery Office. 1894.

Malby & Sons Photo. Litho.

FEB 13 1894

N° 23,109 A.D. 1893

Date of Application, 1st Dec., 1893—Accepted, 6th Jan., 1894

COMPLETE SPECIFICATION.

An Improved Dinner Plate or the like.

ARTHUR WILLIAM NUNN, Pharmaceutical Chemist, of 9, The Parade, Lower Sydenham, Kent, do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement :—

My invention relates to an improved dinner plate or the like and has for its object to provide a plate or similar article, more especially for children's and invalids' use for containing food either of a solid or liquid form, that will prevent the contents being spilled or pushed over the side of such plates or the like and one that will also enable the user to take up the food therefrom more readily than heretofore.

And in order that my said invention may be the more fully understood, I have made reference to the same upon the accompanying sheet of illustrative drawings wherein :—

Fig. 1 is a sectional view of a plate as at present in use, while

Fig. 2 is a similar view of a plate fashioned according to my invention.

In the plate *a* shewn in Fig. 1 it will be noticed that the well a^1 of the same slopes or curves gently from the top towards the bottom thereby providing no means to check the food that such plate would contain, from being spilled or forced over the side of same.

Now by my invention I obviate this defect by forming the plate or the like, as shewn in Fig. 2 with a flange b^1 running entirely around the well *b* of such plate *b*. This flange b^1 is bent convexly over towards the well, as shewn thereby forming on its inner side, a concave from the bottom of the well to the top of the flange. The flange may be bent over or curved to any degree that may be found desirable or convenient.

By forming the plate or similar article in the manner described and shewn, the food contained by same, can be more readily taken up with a spoon or the like and the risk of such food being spilled or forced over the side of such plate or the like, will be eliminated as when a spoon for instance is employed the food which is pushed against the concave sides of the plate or the like will, when forced to a sufficient height up same fall into the spoon. The other parts of the plate or the like may be of the usual form with the outside rims either horizontal or sloping and the wells deep or shallow and the plate or the like can be circular, oval or of any other desirable shape and fashioned from any suitable material or materials.

Having now particularly described and ascertained the nature of my said invention and in what manner the same is to be performed I declare that what I claim is :—

1. The improved plate or the like having a flange bent convexly over from the outside towards the centre and forming concave sides to the well substantially as and for the purpose hereinbefore described and illustrated in Fig. 2 of the accompanying drawings.

Dated this day of 1893.

HUGHES & YOUNG,
12, Basinghall Street, London, E.C., Agents.

London : Printed for Her Majesty's Stationery Office, by Darling & Son, Ltd.—1894

[*Price 8d.*]

Garrison's Improvements in Dishes.

By our arrangement the child is not only assisted to feed itself, but the food is kept warm until the child is ready to partake thereof.

Having now particularly described and ascertained the nature of the said invention and in what manner the same is to be performed, I declare that what I claim is.

1. A dish having a continuous flat base or support, a concentric upwardly extending portion provided with an annular inwardly overhanging bead, and a marginal rim extending beyond the upwardly extending portion, substantially as described.

2. In a dish as specified in Claim 1, providing the marginal rim of the base with a beaded edge, substantially as and for the purpose specified.

3. A dish of the kind described provided with a hollow base to serve as a heating chamber.

4. A dish comprising a flat base or support having a beaded edge and provided with an upwardly extending annular flange, and a saucer provided with an annular inwardly overhanging bead fitting on the upper edge of the flange, substantially as and for the purposes specified.

Dated this 12th day of November 1906.

A. M. & WM. CLARK,
Chartered Patent Agents,
53. Chancery Lane. London.

Redhill: Printed for His Majesty's Stationery Office, by Love & Malcomson, Ltd.—1907.

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NUMBER COPIES	COUNTRY (if foreign)	SPECIAL INSTRUCTIONS
1	British	

TITLE

VOL.	NO.	DATE	PAGES
		11/12/1906	

(65-15-4)

ASS'T EXAMINER	NOTES	DATE ORDERED
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Des B	7005	[signature]	

PO-250 PHOTOSTAT ORDER AND CHARGE U. S. PATENT OFFICE 16—60087-1 GPO

D7-584

A.D. 1906. Nov. 12. Nº 25,486.
GARRISON'S COMPLETE SPECIFICATION. (1 SHEET)

[This Drawing is a reproduction of the Original on a reduced scale.]

FIG. 1.

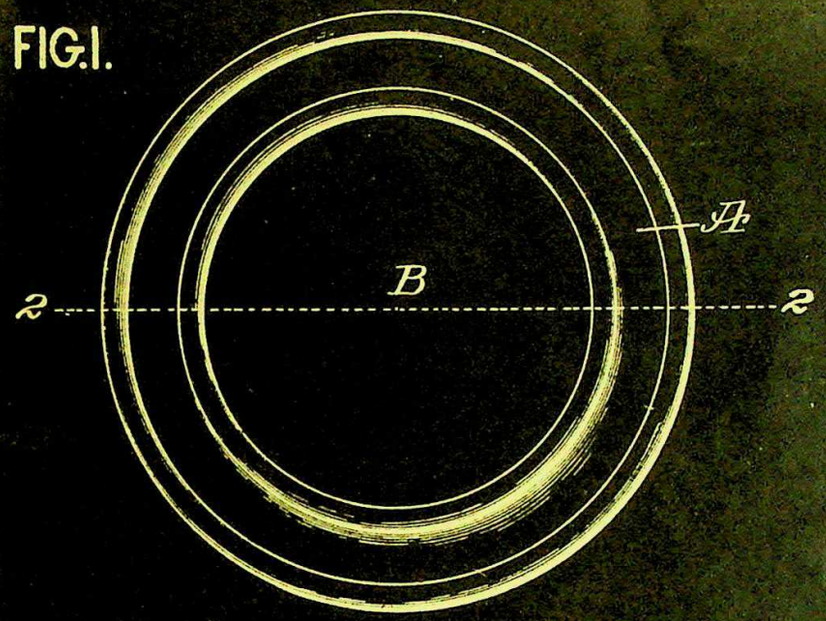

FIG. 2.

FIG. 3.

FIG. 4.

Malby & Sons, Photo-Litho.

D44-9.C 92

N° 25,486 A.D. 1906

Date of Application, 12th Nov., 1906—Accepted, 11th Apr., 1907

COMPLETE SPECIFICATION.

"Improvements in Dishes".

I, JOSEPH GARRISON of 19. Burling Slip, New York in the County and State of New York, United States of America, Attorney-at-Law; do hereby declare the nature of this invention and in what manner the same is to be performed to be particularly described and ascertained in and by the following statement.

The invention relates to dishes and more particularly to a child's dish, and it consists essentially in the novel and simple construction thereof, whereby the child is enabled to feed itself without spilling the food from the dish, and it also consists of a reservoir below the receptacle for the food, in which may be poured hot water or other liquid for keeping the food warm.

Reference is to be had to the accompanying drawings forming a part of this specification, in which similar characters of reference indicate corresponding parts in all the figures.

Figure 1 shows a plan view of the dish in which the saucer appears over the reservoir for the hot water;

Figure 2 is a sectional view on the line 2—2 of Figure 1;

Figure 3 is a perspective sectional view of the saucer; and

Figure 4 is a perspective sectional view of the base and reservoir for the hot water.

The dish, which may be made of china, glass or other suitable material, consists of the base A and the saucer B; the base A has preferably a flat under surface C extending to the periphery thereof which will prevent its being tipped over, and the said periphery has a bead D on the upper surface which inclines or overhangs inwardly. An annular flange E extends upwardly from the base, leaving a convenient annular surface between it and the bead D. The annular flange is so constructed with relation to the saucer B that it will form a seat for the latter. A receptacle is formed by the annular flange into which may be poured hot water or other heating means for keeping the food in the saucer B warm. The saucer B is constructed with an annular flange B^1 which is adapted to rest on the top of the flange seat E^1, permitting the bottom of the saucer to rest within the annular flange E and over any heating matter which may be contained therein. The periphery of the saucer B has a bead on its upper surface which overhangs or inclines inwardly corresponding to the bead D on the base.

The bead acts on the saucer as a pusher, and enables the child to feed itself without danger of pushing the food from the saucer. As the bead extends completely around the saucer, the bead acting on the pusher is in position no matter how the dish is placed or in which direction the child attempts to push the food on the spoon. The annular surface of the base around the saucer catches any food which may be accidentally dropped by the child and the bead on the periphery thereof assists the child as in the case of the bead on the saucer, if it attempts to eat the food which has been spilled. The receptacle within the flange of the base is constructed to hold a heating substance to keep the food in the saucer warm. In many cases it is desired to keep the food warm until the child is ready to eat thereof, but as the stove on which the food is cooked may be some distance away, it is difficult to do so.

[*Price 8d.*]

APPLICATION

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1908
GREAT BRITAIN
#23,516

A.D. 1908. Nov. 3. No. 23,516.
GRIMWADE'S COMPLETE SPECIFICATION.
(1 SHEET)

79
Dishes & Plates
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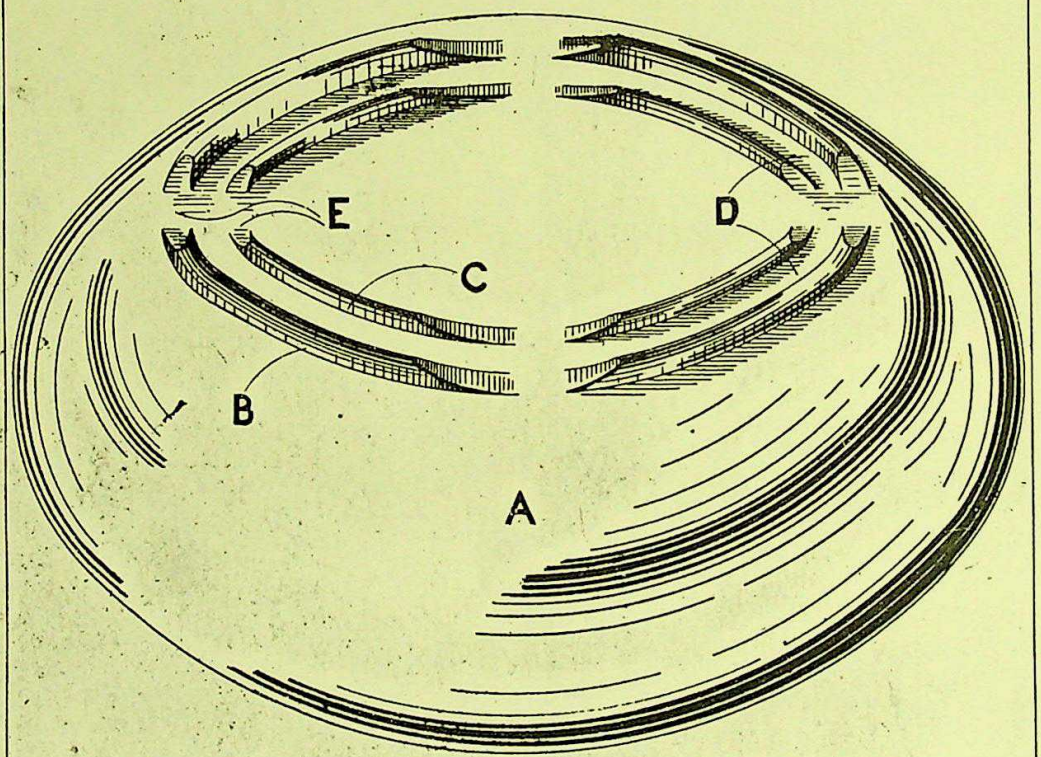

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SEE SPECIFICATION ON BACK.

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Malby & Sons, Photo-Litho.

N° 23,516 A.D. 1908

DUPLICATE

Date of Application, 3rd Nov., 1908—Accepted, 26th Nov., 1908

COMPLETE SPECIFICATION.

Improvements in Earthenware Pie Dishes and the like.

I, LEONARD LUMSDEN GRIMWADE, of "The Watlands", Wolstanton, Stoke-on-Trent, Earthenware Manufacturer, do hereby declare the nature of this invention, and in what manner the same is to be performed to be particularly described and ascertained in and by the following statement:—

This invention relates to earthenware pie dishes and like vessels, the object of my present improvements being to provide an article of this kind which shall not be liable to split or crack when subjected to sudden changes of temperature, such as those experienced when being introduced into or withdrawn from a hot oven or stove, or when stood upon a surface of greatly different temperature. The invention also prevents the contents becoming burnt in the bottom of the vessel.

My said invention is illustrated on the accompanying drawing showing an inverted pie dish made according to my present improvements. Referring to the said drawing, the article A is moulded with two or more welts or parallel raised rings B C upon its undersurface, leaving an annular channel D between them. A gap E (or more than one) is made in each welt at any desired point in their circumference. For example I may make four of such gaps or breaks E at equal distances apart, the gaps in the larger welt B being close opposite the gaps in the smaller welt C, and so on. A small gap being found to be impracticable, I prefer that it should be at least half an inch long. Dividing the welts up by gaps in this fashion minimises the risk of the dish breaking under extremes of temperature. It also affords a means for enabling air to enter and circulate within the channel D, this air space reducing the tendency of the contents of the vessel to become burnt during cooking.

Having now particularly described and ascertained the nature of my said invention, and in what manner the same is to be performed, I declare that what I claim is:—

1. In earthenware pie dishes and the like, providing the undersurface with two or more welts, each of which has a gap or gaps in its circumference.

2. The improvements in earthenware pie dishes and the like, substantially as hereinbefore described.

Dated this 2nd day of November, 1908.

LEONARD LUMSDEN GRIMWADE.

By:—Stanley, Popplewell & Co.,
Chartered Patent Agents,
38, Chancery Lane, London. W.C.

Redhill: Printed for His Majesty's Stationery Office, by Love & Malcomson, Ltd.—1908.

[*Price* 8*d*.]

D7/584

1-31-12

Swiss

Trap
65-53 Coaster

Vertriebsgesellschaft für Neuheiten
Splendit-Co. m.b. H.

Patent Nr. 60080
1 Blatt

Jan 31, 12

Fig. 1.

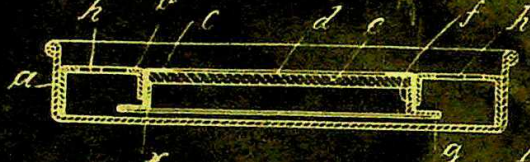


Fig. 3.

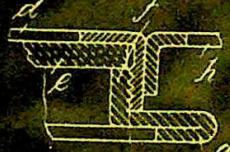
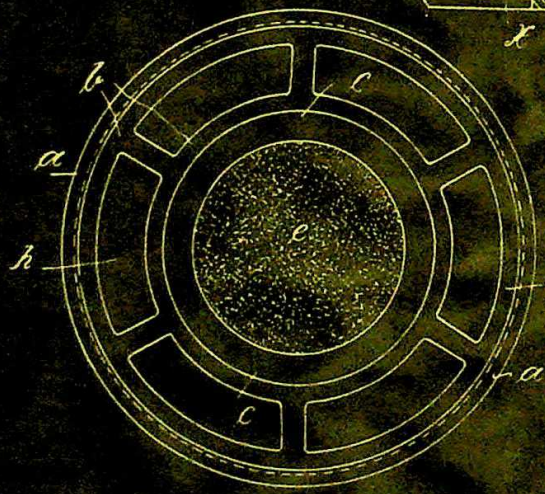


Fig. 2



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D7/23 FRANCE

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4.59.258

N° 459.258

Société dite : La Porcelaine Théodore Haviland

FIG.1_

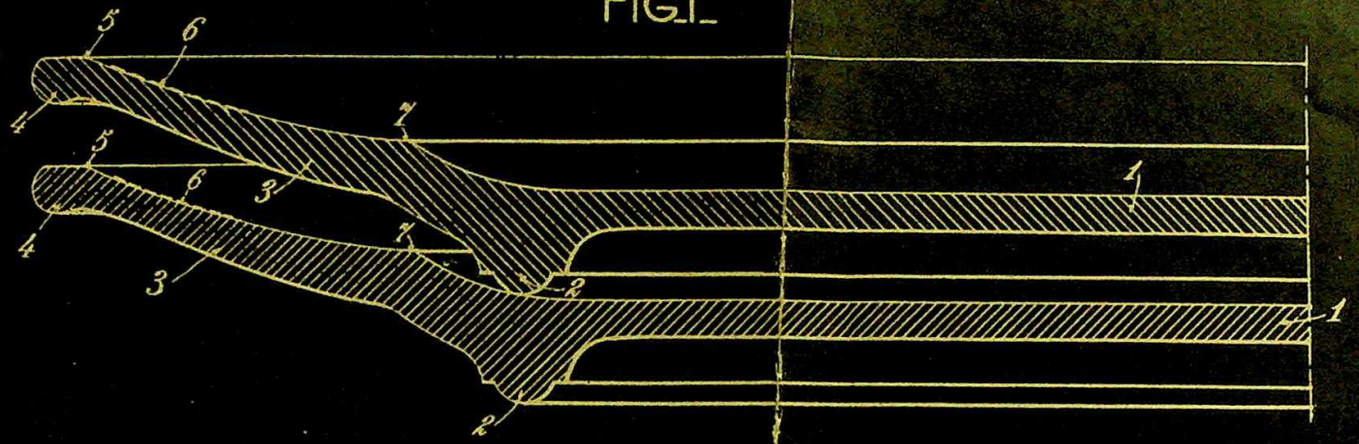


FIG.2_

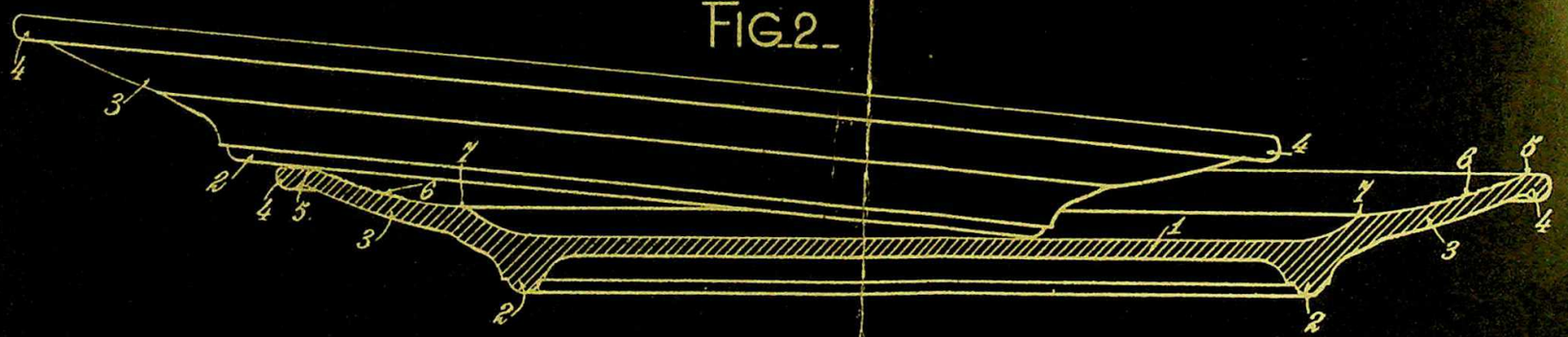
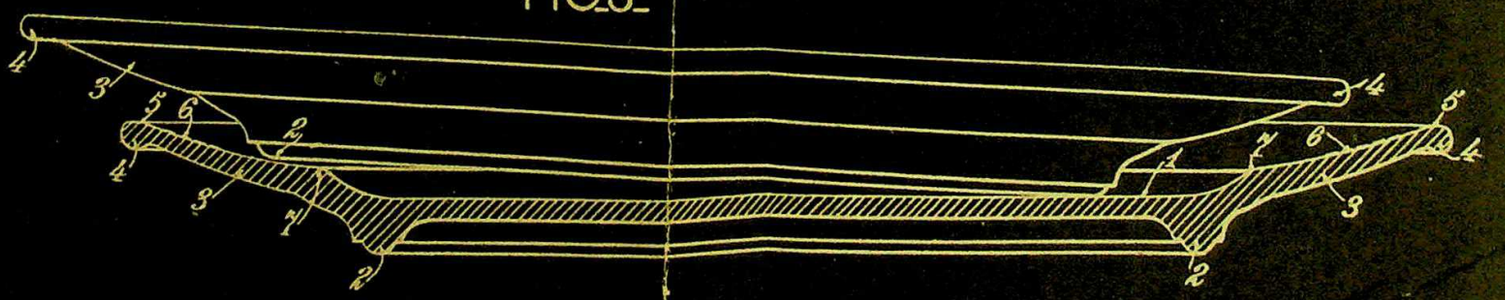


FIG.3_



RÉPUBLIQUE FRANÇAISE.

OFFICE NATIONAL DE LA PROPRIÉTÉ INDUSTRIELLE.

BREVET D'INVENTION.

IX. — Matériel de l'économie domestique.

3. — Coutellerie et service de table.

N° 459.258

LIBRARY
MAY 1 1914
PATENT OFFICE

Nouvelle assiette.

Société dite : LA PORCELAINE THÉODORE HAVILAND résidant en France (Haute-Vienne).

Demandé le 31 août 1912.

Délivré le 1er septembre 1913. — Publié le 31 octobre 1913.

[Brevet d'invention dont la délivrance a été ajournée en exécution de l'art. 11 § 7 de la loi du 5 juillet 1844 modifiée par la loi du 7 avril 1902.]

L'invention a pour objet une assiette perfectionnée particulièrement remarquable par la forme de son aile dont la face supérieure est formée par deux surfaces séparées par une arête : une surface périphérique plane et étroite et une surface interne plus large, plane ou légèrement incurvée, qui fait un angle avec la précédente et est destinée à recevoir le décor; grâce à cette disposition, lorsqu'on empile les assiettes en les faisant glisser l'une sur l'autre, le pied d'une assiette ne peut venir frotter sur la partie interne de l'aile de l'assiette inférieure et ne peut, par conséquent, endommager le décor.

Au dessin annexé, qui montre, à titre d'exemple, une forme d'exécution de l'invention :

La fig. 1 est une demi-coupe verticale montrant deux assiettes empilées l'une sur l'autre;

Les fig. 2 et 3 montrent la manière dont se comportent les assiettes lors de l'empilage, l'assiette supérieure étant vue en élévation, l'assiette inférieure en coupe transversale, dans deux positions relatives différentes des assiettes pendant leur empilage.

L'assiette objet de l'invention se compose, à la manière connue d'un fond 1, d'un pied 2, terminé par un petit boudin circulaire dépoli, et d'une aile oblique 3; celle-ci peut avoir sa face supérieure plane ou de préférence légèrement incurvée comme indiqué en 6. Elle se termine vers l'extérieur par un bourrelet 4 dont la face supérieure est plane et horizontale, et dont la face inférieure forme de préférence un bourrelet arrondi. La face supérieure plane du bourrelet 4 et la face supérieure 6 de l'aile sont donc séparées par une arête vive 5, la face 6 et le fond 1 sont de même séparés par une arête 7. La partie 6 de la face supérieure de l'aile reçoit le décor habituel.

Lorsqu'on empile les assiettes les unes sur les autres par glissement latéral, le pied 2 (fig. 2) de l'assiette supérieure s'appuie d'abord sur le fond même 1 (non décoré) de l'assiette, et d'autre part sur l'arête 5 (vers la gauche à la fig. 2). L'assiette supérieure est ainsi soutenue de manière à ne reposer par aucun point sur la partie décorée 6. Lorsque l'assiette supérieure, en glissant, entre davantage dans l'assiette inférieure, elle repose toujours à l'avant (vers la droite fig. 3) par son pied sur le fond de cette assiette mais vers l'arrière (vers la gauche), son pied 2 s'appuie maintenant sur l'arête circulaire 7 qui sépare l'aile du fond de l'assiette; finalement, le pied 2 de l'assiette supérieure vient reposer

complètement sur le fond 1 de l'assiette inférieure, de sorte qu'en aucun moment, ce pied 2 ne peut frotter contre la face supérieure décorée de l'aile et ne peut par conséquent endommager le décor.

En outre, le léger bourrelet formé en 4 rend l'assiette moins glissante dans les mains de la personne qui la saisit.

RÉSUMÉ.

L'invention a pour objet une assiette perfectionnée particulièrement remarquable en ce que :

a) Elle possède une aile dont la face supérieure est formée par deux surfaces séparées par une arête : une surface périphérique plane et étroite et une surface interne plus large, plane ou légèrement incurvée, qui fait un angle avec la précédente, et est destinée à recevoir le décor; grâce à cette disposition, lorsqu'on empile les assiettes en les faisant glisser l'une sur l'autre, le pied d'une assiette ne peut venir frotter sur la partie interne de l'aile de l'assiette inférieure et ne peut par conséquent endommager le décor.

b) La périphérie de l'aile porte en dessous un léger bourrelet saillant rendant l'assiette moins glissante.

Société dite :
LA PORCELAINE THÉODORE HAVILAND.
Par procuration :
LAVOIX et MOSÈS.

...te des fascicules, s'adresser à l'IMPRIMERIE NATIONALE, 87, rue Vieille-du-Temple. Paris (3e).

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GERMAN

#336,423

Zu der Patentschrift 336423

Fig. 1.

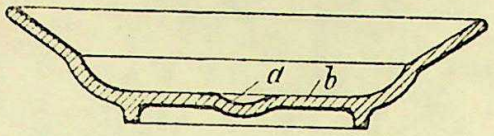


Fig. 3.

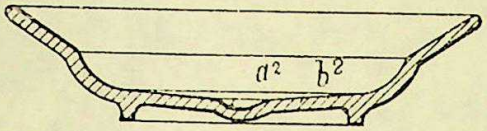


Fig. 4.

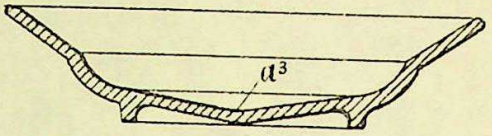


Fig. 2.

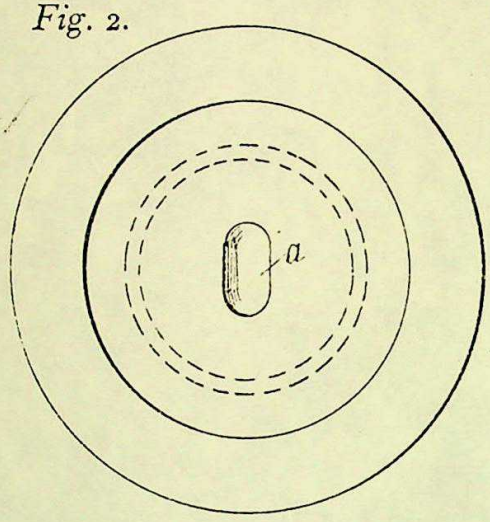


Fig. 5.

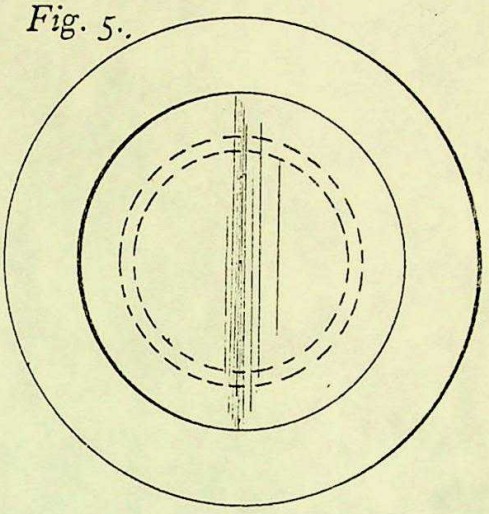


Fig. 6.

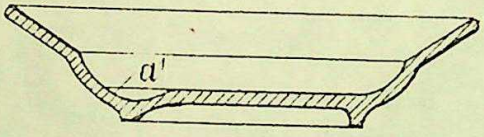


Fig. 8.

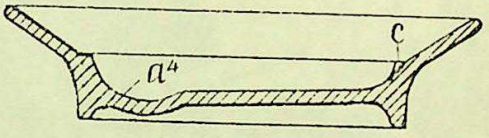


Fig. 7.

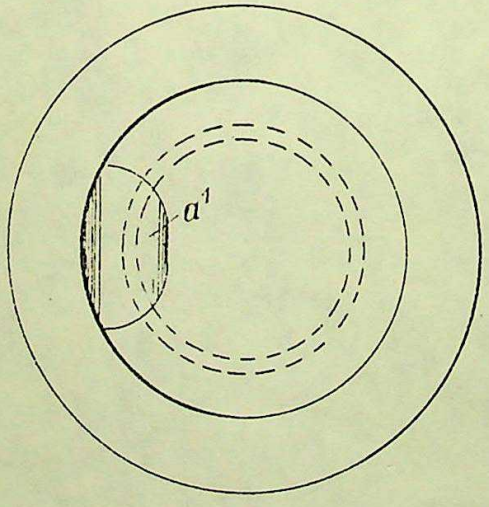
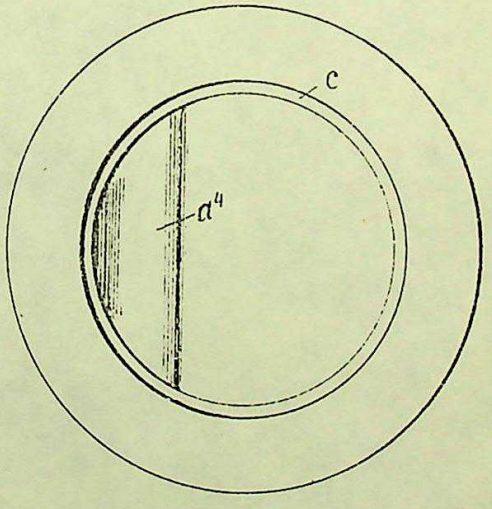


Fig. 9.



PHOTOGR. DRUCK DER REICHSDRUCKEREI.

DEUTSCHES REICH

REICHSPATENTAMT

PATENTSCHRIFT

№ 336423

KLASSE 34f GRUPPE 11

Hans Bader in München.

Suppenteller.

Patentiert im Deutschen Reiche vom 6. September 1919 ab.

Es sind bereits Teller und Schüsseln bekannt, welche in ihrem Boden Vertiefungen zum Abteilen verschiedener, sogenannter garnierter Speisen und besonders von Soßen aufweisen. Ferner sind Teller bekannt, bei denen der Boden geneigt ist, um dem flüssigen Teil der Speisen einen Ansammelraum zu gewähren und ihn vor dem vorzeitigen Vermischen mit den beigefügten festen Speisen zu bewahren, und bei Schüsseln hat man auch vorgeschlagen, an der tiefsten Stelle des geneigten Bodens eine Mulde für den flüssigen Teil der Speisen vorzusehen, um diesen besser von dem übrigen Teil der Speisen getrennt halten zu können.

Die Erfindung betrifft eine ähnliche Ausbildung, jedoch ausschließlich an Suppentellern und zu dem Zwecke, den Rest der Suppe ohne Neigen des Tellers bequem und vollends mit dem Löffel entnehmen zu können. Zu diesem Zwecke besitzt der Boden des Suppentellers eine ähnliche Mulde, wie sie sonst bei Speisetellern zum Getrennthalten von flüssigen und festen Speisen angewendet wird. In dieser Mulde sammelt sich der Rest der Suppe und kann mittels des in die Mulde passenden Löffels bequem und vollends entnommen werden.

Auf der Zeichnung ist der Erfindungsgegenstand in fünf Ausführungsbeispielen dargestellt, welche im wesentlichen aus den fünf Schnittfiguren 1, 3, 4, 6 und 8 ersichtlich sind.

Nach der in Fig. 1 und 2 dargestellten Ausführungsform besitzt die Mulde a die Form und ungefähre Größe der Schale eines Suppenlöffels und ist in der Mitte des Tellerbodens vorgesehen. Nach der Ausführungsform der Fig. 6 und 7 ist die gleiche Mulde a^1 an einer Stelle in der Nähe des Bodenrandes vorgesehen, so daß sich der Tellerrand unmittelbar an die Mulde anschließt. Im übrigen erleidet der Tellerboden b bei den beiden genannten Ausführungsformen keinerlei Veränderung gegenüber den allgemein gebräuchlichen Tellern. Der Suppenrest läßt sich mit dem Löffel leicht in die Mulde hineinstreichen und aus derselben mittels des hineinpassenden Löffels bequem herausheben, ohne daß ein Neigen des Tellers erforderlich ist. Um auch das Hineinstreichen des Suppenrestes in die Mulde zu erübrigen, kann der Tellerboden b^2 gegen die Mulde a^2 hin ein wenig geneigt sein, wie in Fig. 3 dargestellt ist. Die Mulde kann auch die Form einer durch die Mitte des Tellerbodens gehenden Rinne a^3 besitzen, wie die Fig. 4 und 5 zeigen, oder die Rinne a^4 schließt sich, wie die Fig. 8 und 9 zeigen, an den Tellerrand an. Die Rinnen a^3 und a^4 besitzen ungefähr den gleichen Querschnitt wie die Schale eines Eßlöffels, so daß der Eßlöffel möglichst gut in die Rinne hineinpaßt und diese völlig mittels des Löffels entleert werden kann.

In den Fig. 8 und 9 weist der Tellerrand auch einen inneren Aufsatzrand c auf, der zum Ineinandersetzen mehrerer Teller dient.

Patent-Ansprüche:

1. Suppenteller, dadurch gekennzeichnet, daß dessen Boden eine Mulde (a, a^1, a^2, a^3, a^4) zum Ansammeln und leichteren Entnehmen des Suppenrestes aufweist, wobei der Boden gegen die Mulde hin geneigt sein kann.

2. Suppenteller nach Anspruch 1, dadurch gekennzeichnet, daß die Mulde als Rinne ausgebildet ist.

Hierzu 1 Blatt Zeichnungen.

AUSGEGEBEN
AM 2. MAI 1921

№ 336423

KLASSE 34f GRUPPE 11

Hans Bader in München.

Suppenteller.

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BRITISH #296544
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65-15-1
SEPT. 6, 1928

296,544 COMPLETE SPECIFICATION

Berry
Sept 6, 1928

Fig. 1

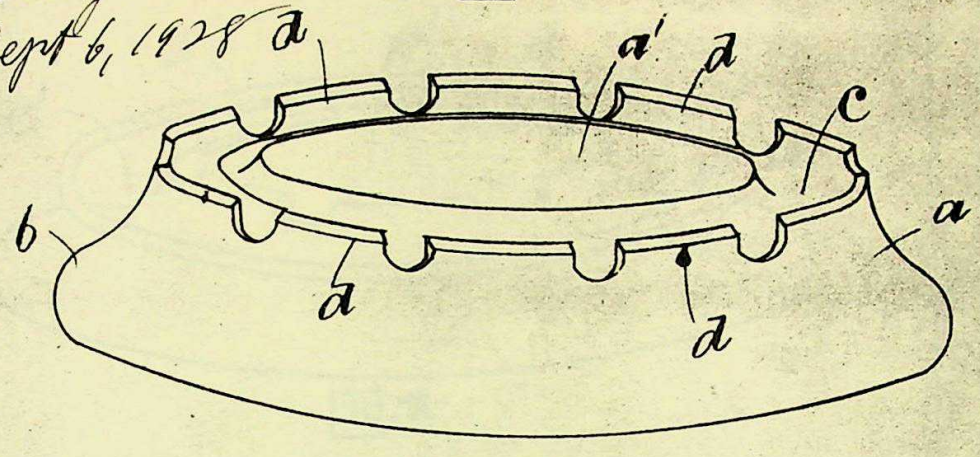


Fig. 2

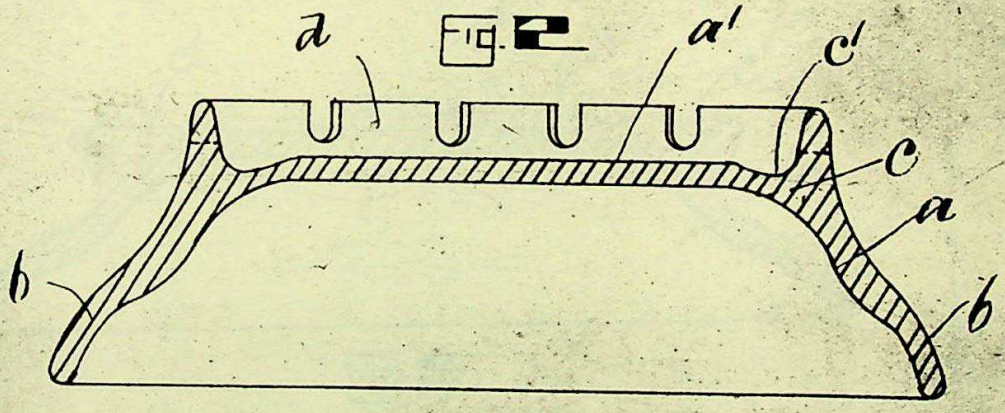
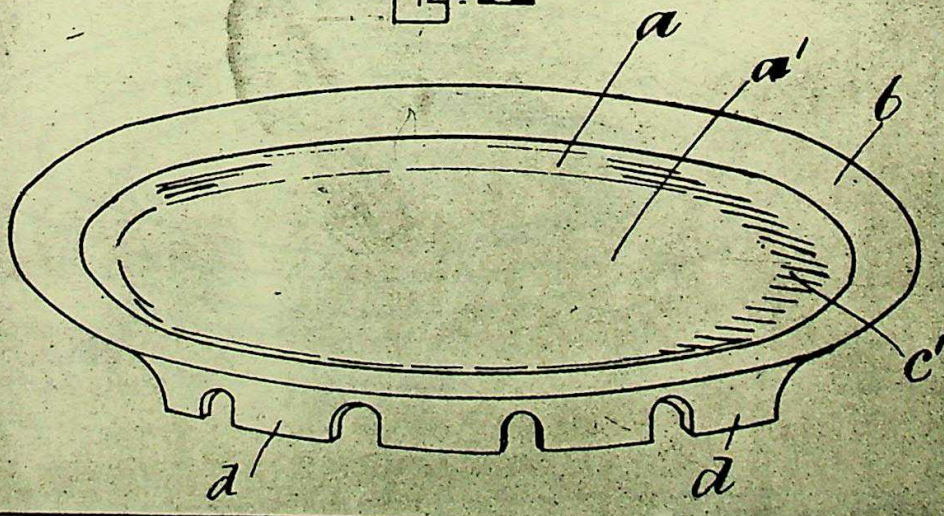


Fig. 3



[This Drawing is a reproduction of the Original on a reduced scale.]

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#296,544

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SHEET 2

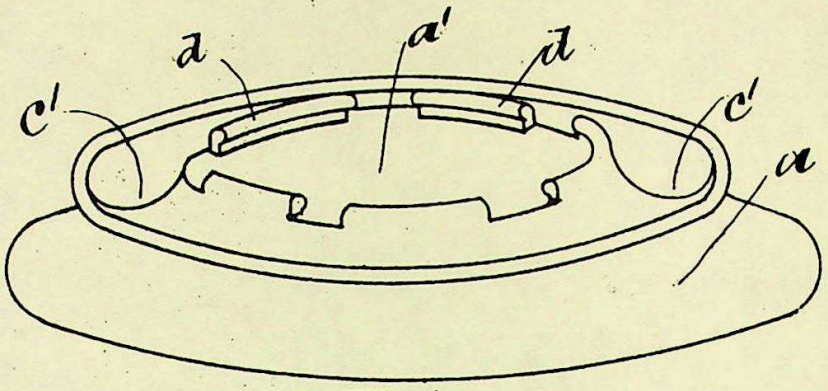


Fig. 4

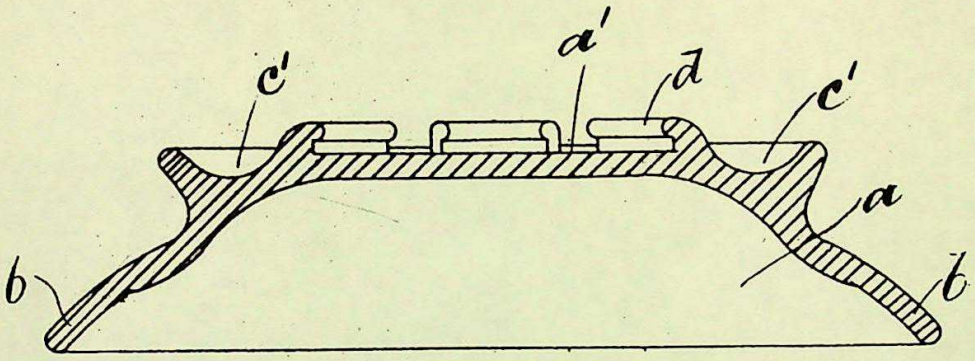


Fig. 5

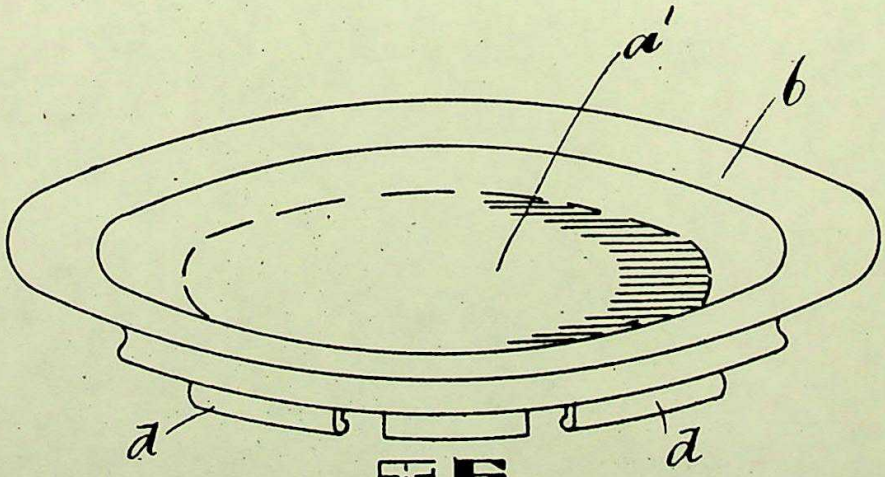


Fig. 6

Charles & Read Ltd. Photo Litho.

PATENT SPECIFICATION

296,544

Application Date: Aug. 23, 1927. No. 22,149/27.

Complete Left: May 23, 1928.

Complete Accepted: Sept. 6, 1928.

PROVISIONAL SPECIFICATION.

Improvements in Plates, Dishes and the like.

I, HUBERT BERRY, of Happy Valley, Ottery St. Mary, in the County of Devon (of British nationality), do hereby declare the nature of this invention to be as follows:—

This invention relates to plates or dishes and the like which are to be used for domestic purposes and my present invention consists in so forming or shaping said plates or dishes whether of earthenware, porcelain, glass or metal so that one side of the dish may be used for hot meat (where the juices of the meat may be retained by the flanges of said dish) while when not so used the same dish may be inverted or turned over and the opposite surface of the dish may then be used for supporting or receiving cold meat or cold fowl or game. The edges of the dish or parts in connection therewith are of such a formation as to facilitate the holding thereon of the said meat during the process of carving and for like purposes.

In carrying my invention into effect I form the ordinary surface of the dish with its surrounding flange as heretofore the same being further formed with the base part (where necessary) to receive and conduct the juice or gravy flowing out of the meat in well known manner.

On dishes of this type I then form the lower surfaces so that extensions therefrom (preferably formed in segment or of a turreted character) will project outwardly when the dish is inverted in order that the said projections may permit the cold meat or other food placed thereon to contact with said extension which thus facilitate the holding of same during the carving or like actions that are being carried out.

By this formation of the dish of whatever material same may be produced, facilities are afforded for the supporting of the two kinds of meat and for the carving and retaining of same by one and the same dish.

Dated the 22nd day of August, 1927.

SAMUEL HEY,
Agent.

COMPLETE SPECIFICATION.

Improvements in Plates, Dishes and the like.

I, HUBERT BERRY, of Happy Valley, Ottery St. Mary, in the County of Devon (of British nationality), do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement:—

This invention relates to plates or dishes and the like which are to be used for domestic purposes and which are constructed so that one side of the dish may be used as a carving dish for a joint of hot meat, being provided with upstanding projections on that side, whilst the opposite side of the dish is formed as a plate so that when inverted the dish may be used as a plate for receiving cold meat, cold fowl or game.

My present invention consists in forming and shaping a dish of this type so that one side of the dish is similar to an ordinary dish and is so constructed that the dish, when inverted, rests on the extreme peripheral edge thereof while the other side is provided with an upstanding annular flange comprising a series of projecting parts for engaging a joint of meat or the like, the projecting parts being utilised for supporting the dish when in what may be termed the normal position.

In order that my said invention may be readily understood I have hereunto appended sheets of drawings illustrative thereof in which:—

Fig. 1 is a perspective view of the dish in one position, that is to say, when it is inverted ready for receiving cold meat or the like.

Fig. 2 is a diametrical sectional elevation of the dish shown by Fig. 1.

Fig. 3 shows the dish with the upper

surface ready for receiving hot meat or the like and which is in the opposite or inverted position as compared with Fig. 1.

Figs. 4, 5 and 6 are similar views to Figs. 1, 2 and 3 respectively but illustrate a modification in the formation of the parts as is hereinafter described.

In carrying my invention into effect I form the ordinary surface a^1 of the dish a with its surrounding flange b as heretofore the same being further formed with the part c to receive the juice or gravy flowing out of the meat in well known manner.

On dishes of this type I then form the lower surfaces a^1 so that an annular extension d therefrom will project upwardly when the dish is inverted as shown by Figs. 1, 2, 4 and 5, such extension being formed in segments or turreted.

When the dish a is thus inverted said projections d will permit the cold joint of meat or other food to be placed upon the surface a^1 of the base part a in which position the edges d will contact with the joint of meat or the like that is placed thereon and will thus facilitate the hold of same during the carving or like actions that are being carried out, and in such position the dish will be supported by its extreme peripheral edge.

When the joints of meat or the like are smaller, then the formation of the projections d shown by Figs. 4, 5 and 6 are of such shape as to afford better facilities for the gripping or engaging of same with the said joint of meat.

It is obvious that when the dish in its inverted position is desired to be used for carving hot joints then a groove or furrow c^1 surrounding the edge of the base part a^1 will receive any gravy or juice that exudes from the meat.

It will be observed that the turreted projections d are on the outside of the full base part a^1 and the groove or furrow c^1 when the formation shown by Figs. 1 to 3 is followed, whereas the projections d, when the formation shown by Figs. 4, 5 and 6 is followed, are within the groove or furrow c^1 as is shown by the drawings.

In the formation of the dish a as hereinbefore described of whatever material same may be produced, facilities are afforded for supporting or for carrying at different times meat or the like in different states by one and the same dish.

Having now particularly described and ascertained the nature of my said invention and in what manner the same is to be performed, I declare that what I claim is:—

1. A plate or dish of the type herein specified formed and shaped so that one side of the dish is similar to an ordinary dish and is so constructed that the dish, when inverted, rests on the extreme peripheral edge thereof, while the other side is provided with an upstanding annular flange comprising a series of projecting parts for engaging a joint of meat or the like, the said projecting parts being utilised for supporting the dish when in the normal position.

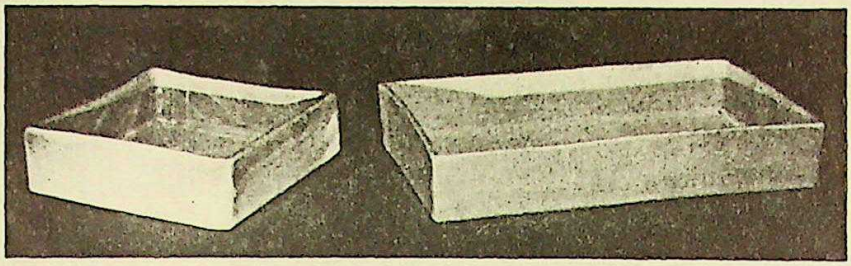
2. A plate or dish as claimed in Claim 1, constructed substantially as herein described with reference to Figs. 1, 2 and 3 of the accompanying drawings.

3. A plate or dish as claimed in Claim 1, constructed substantially as herein specified with reference to Figs. 4, 5 and 6 of the accompanying drawings.

Dated the 22nd day of May, 1928.

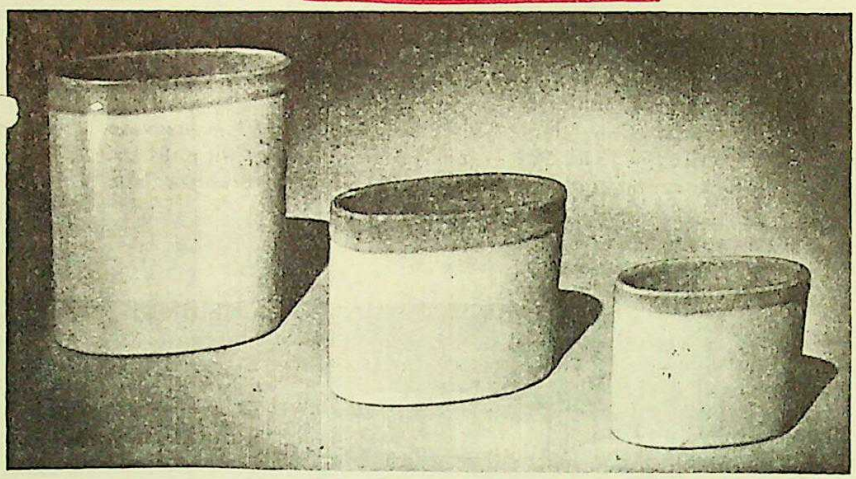
SAMUEL HEY,
Agent.

D 7/584



FLOWER CONTAINERS — Colors — white, green lining — yellow, green lining — green, white lining. ***(Above)*** — WE 118/1/2 — square pan, 7" square, 2" high, $20.00 dz. WE 118C — rectangular pan, 12" long, 7" wide, 2" high, $27.00 dz.

AMERICAN HANDICRAFTS



P. 21

(Left) — WE 129 — Oval vase, 4" high, 5" wide, $9.00 doz., 6" high, 6 1/2" wide, $15.00 doz., 7 1/2" high, 6 1/2" wide, $21.00 doz.

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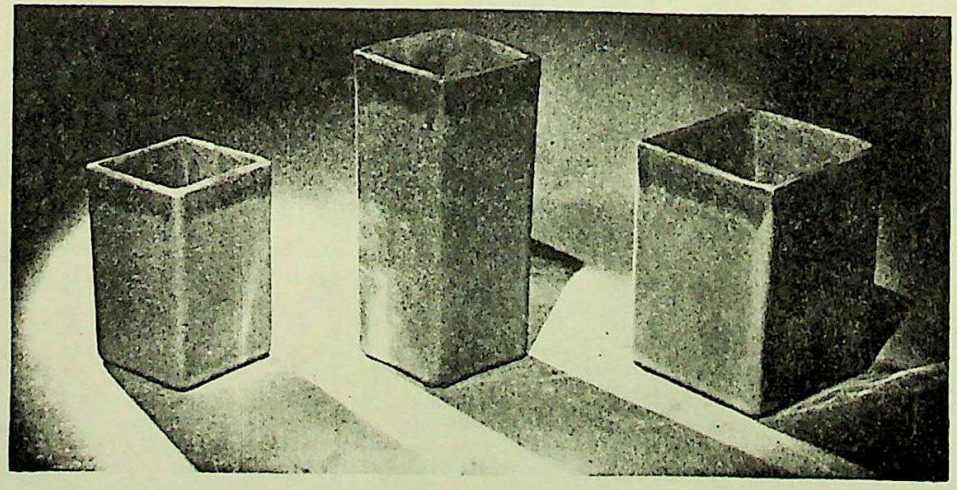
FEB. 12, 1943

ALL PRICES LIST — SUBJECT TO USUAL DISCOUNT

(CAT. IN O-2 BOX)

(Below) — WE 128 — square vase, 5 1/4" high, 3 1/2" square, $9.00 dz.; 8 1/2" high, 3 3/4" square, $18.00 dz. — WE 117 — square jar, 6 3/4" high, 4 3/4" square, $15.00 dz.



D7/584 ©1947 p. 148

STONE WARE

STONE WATER FILTER

No.	Actual Cap. qt.	Filt. Cap. gal. per day
AU-5076	5	2-3
AU-5077	9	3-5
AU-5078	12	4-8
AU-5079	16	6-10
AU-5080	24	10-14

Water filters through porous stone disc by percolation. No metal parts to corrode or paper to become soggy.

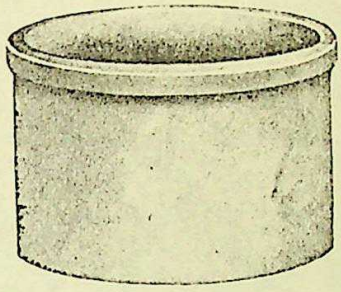
WATER KEGS (with Covers and Faucets)

No.	Cap. gal.	No.	Cap. gal.
AU-5073	2	AU-4075	6
AU-5074	3	AU-4075A	8
AU-5074A	4	AU-5075B	10
AU-5074B	5	AU-4075C	12

BOSTON BEAN POT (Handled and Covered)

No.	Cap. qt.	No.	Cap. qt.
AP-5093A	1	AP-5093D	4
AP-5093B	2	AP-5093E	5
AP-5093C	3	AP-5093F	6
		AP-5093G	8
One handle		Two handles	

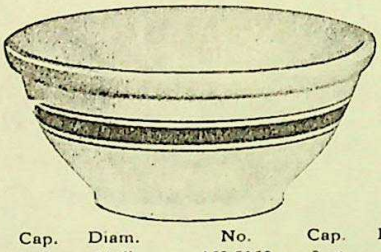
LOW STONE JARS



No.	Cap. gal.
AU-5090	¼
AU-5091	½
AU-5092	½
AU-5093	1

Low stone jars available in all sizes as listed under high stone jars

YELLOW BOWLS (Banded & Foated)

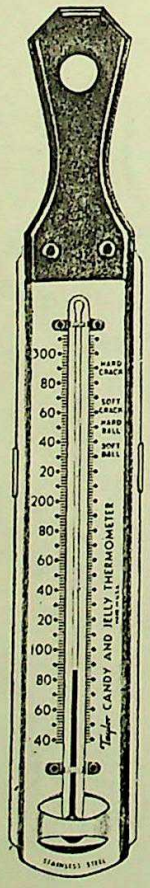


No.	Cap.	Diam.	No.	Cap.	Diam.
AU-5065	1 pt.	5¼"	AU-5069	3 qt.	9½"
AU-5066	1 qt.	6¼"	AU-5070	5 qt.	12"
AU-5067	3 pt.	7¼"	AU-5071	9 qt.	14¼"
AU-5068	4 pt.	8¼"	AU-5072	12 qt.	15½"

HIGH STONE CROCKS OR JARS

No.	Cap. gal.
AU-5080	¼
AU-5081A	½
AU-5081	1
AU-5082	2
AU-5083	3
AU-4083A	4
AU-5084	5
AU-5085	6
AU-5085A	8
AU-5086	10
AU-5087A	12
AU-5087	15
AU-5088	20
AU-5088A	25
AU-5089	30

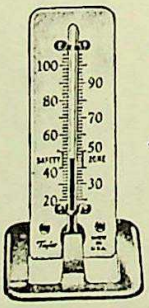
CANDY & JELLY THERMOMETER



• THERMOMETERS •

Because of their absolute accuracy and unusual wear resistance, these thermometers are an essential in the proper preparation and storage of food.

REFRIGERATOR THERMOMETER



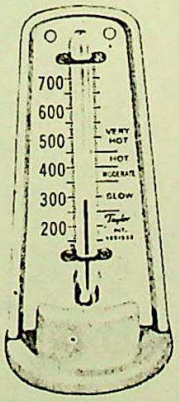
No. AU-5098 Length 6"
Range — 20 degrees to + 100 degrees F.

Permacolor tube with magnifying lens. 6 inch scale of white vitreous enamel with figures and graduations in black.

FAT FRYING THERMOMETER

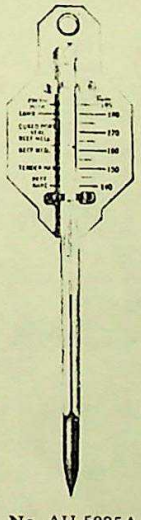
No. AU-5097
Length over all 11½"
Range 100 degrees to 550 degrees Fahrenheit at 5 degree intervals. 8 inch stainless steel scale with easily read Binoc-style magnifying tube. Complete with adjustable spring clip and cool wooden handle with hole for hanging.

HOME BAKE OVEN THERMOMETER



No. AU-5096 Length 6"
Range 200 degrees to 700 degrees Fahrenheit
6 inch white vitreous enamel scale on glazed pottery base. Magnifying mercury tube, with baking terms.

ROAST MEAT THERMOMETER



No. AU-5095A
Length over all 7¾"

Has black perma-color tube fitted to ivory vitreous enamel scale, with proper points for various roasts.

No. AU-5094 Length over all 11¾"
Range 60 degrees to 310 degrees F. in 2 degree intervals

Has 8 inch stainless steel scale with easily read Binoc-style magnifying tube. Complete with adjustable spring clip and wooden handle with hole for hanging.

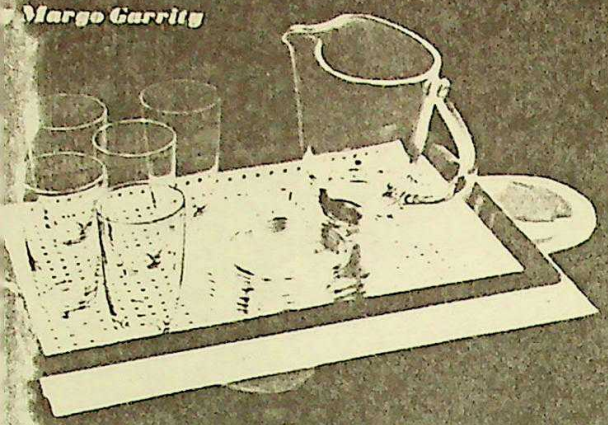
D7-584

P. 23 APRIL, 1955

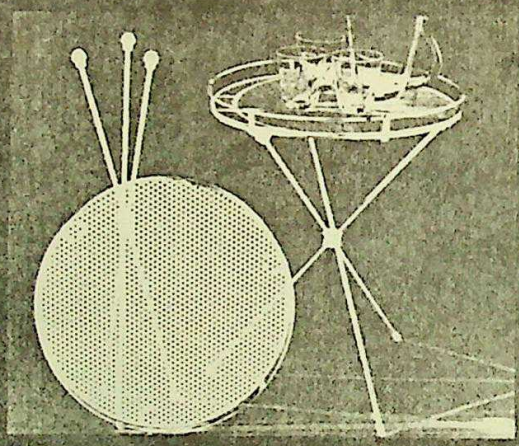
BETTER HOMES & GARDENS

n serving trays

Margo Garrity

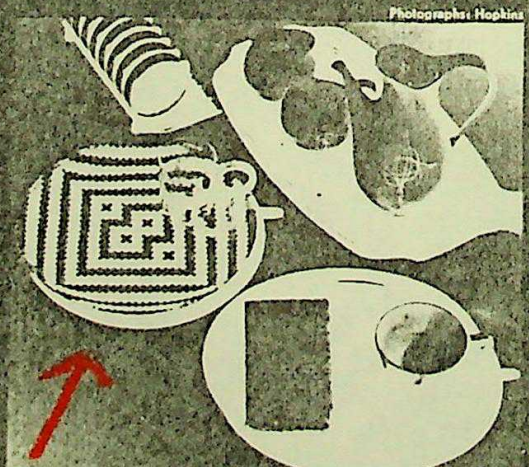


Perforated, metal tray is right size to carry beverages to your guests. This one measures 12x18 inches and is available in black and white. It may be used a dozen ways—at your buffet dinners, television parties, or for lawn parties



This tray-table serves as a tray—then may be converted to a table. It is 18 inches in diameter, stands 27 inches from the floor. You have black iron or brass legs to choose from. Some have plywood tops—others have simulated marble

Photographs: Hopkins



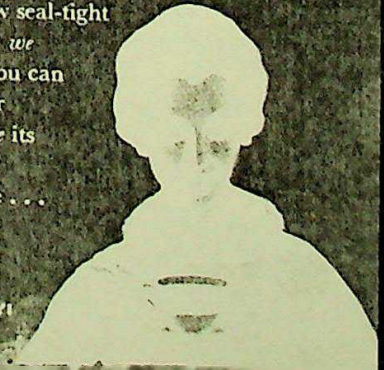
Oval 12-inch platter, lower right, looks like lacquer but is plastic. Tray, top right, 10x17 inches, is available in red, green, gold, or blue. Coasters in rack absorb liquids like a blotter. Wooden plate has plastic-coated, bamboo covering

More ... page 234

Now... discover how good *really fresh tea* can be!

You'll be amazed—*as tea experts were*—at the difference Tender Leaf's New Seal-Tight Foil Wrap makes in freshness, fragrance and flavor!

It's a fact—only *really fresh* tea is full-*flavored* tea! We proved this in tests all over the country—compared tea in ordinary packages with Tender Leaf protected by this new seal-tight aluminum foil wrap. Frankly, *even we* were amazed at the difference! You can actually *see* Tender Leaf's brighter color, *smell* its finer fragrance, *taste* its richer, deeper flavor. Discover for yourself how good *fresh* tea can be . . . try Tender Leaf Brand today!



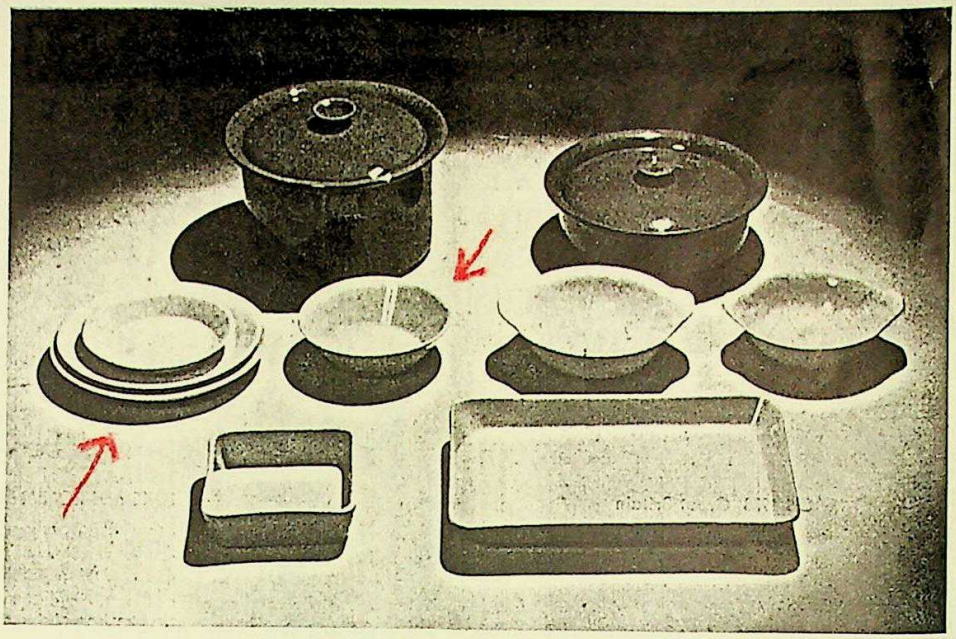
TENDER LEAF—FIRST AND ONLY TEA PACKED THIS FLAVOR-SAVING WAY!

NOTE: BETTER COPY IN D7-37

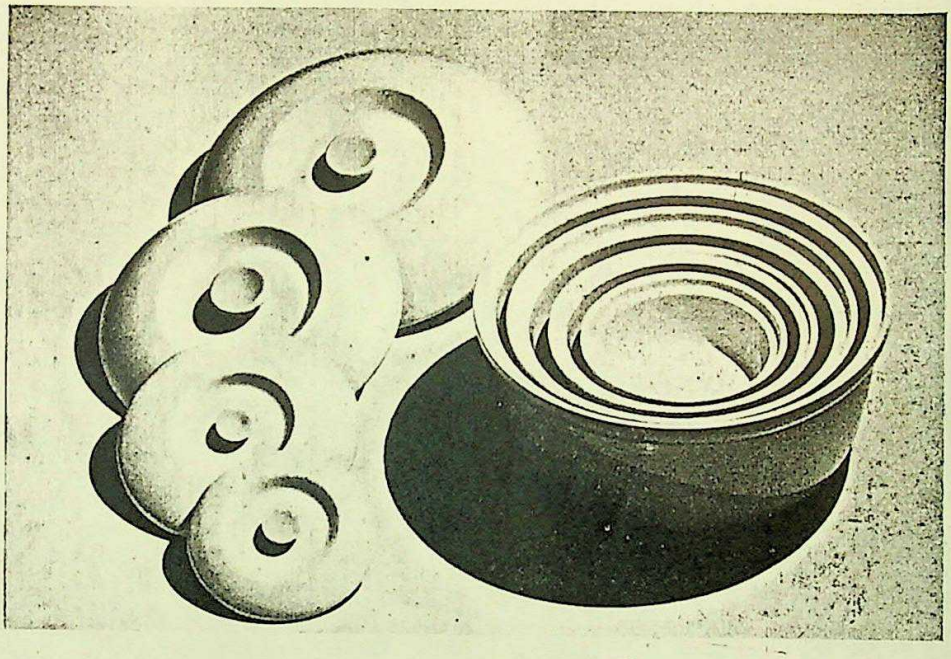
page 23

43 KAJ FRANCK 1953 Finland
Dinnerware in oven-proof stoneware
Eßgeschirr aus feuerfestem Steingut
Service de table en terre réfractaire
Wärtsilä-koncernen

D7/23 584



44 KAARINA AHO Finland
Casseroles in oven-proof stoneware
Back- und Bratformen aus feuerfestem Steingut
Casseroles en terre réfractaire
Wärtsilä-koncernen



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PAGE 19
BOOK IN DESIGN LIB.
TS 149 I 3

45 KAJ FRANCK Finland
Creamer in stoneware
Sahnegießer aus Steingut
Crémier en faïence
Wärtsilä-koncernen

Another copy
in D7/ 500

D7-584 92

742,516
2 sht dwg
5 pp. spec.

(GT. BRITAIN) DEC. 30, 1955

Fig.1.

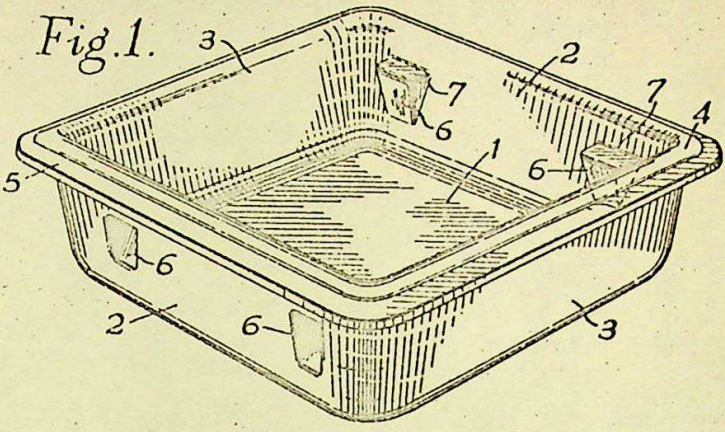


Fig.3.

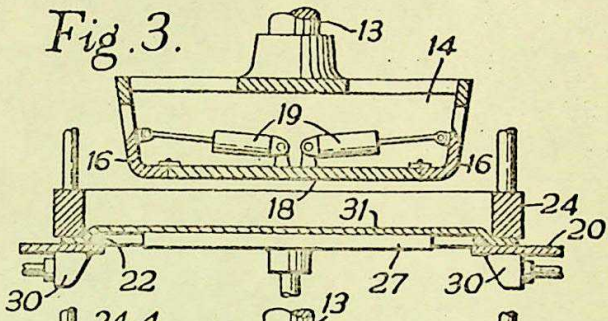


Fig.4.

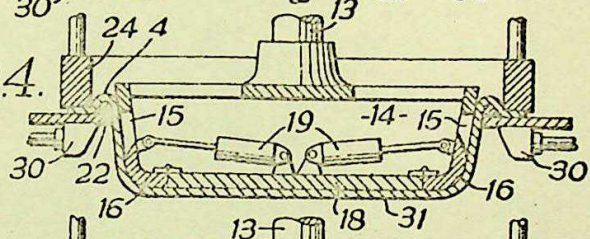


Fig.5.

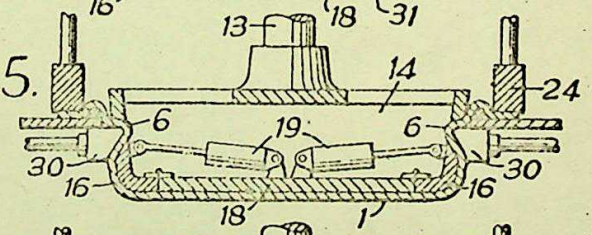
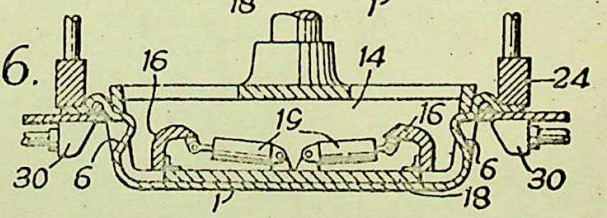


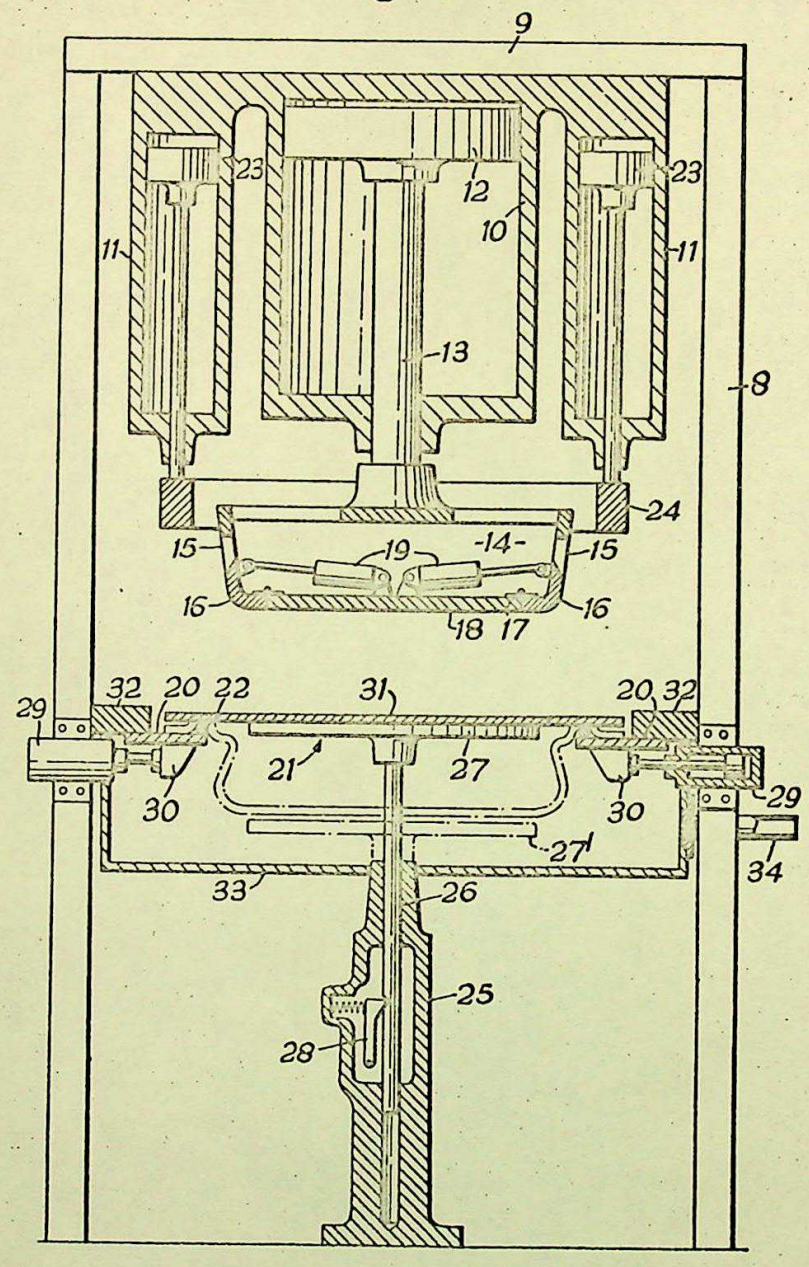
Fig.6.



742,516 COMPLETE SPECIFICATION
2 SHEETS

This drawing is a reproduction of the Original on a reduced scale.
SHEETS 1 & 2.

Fig. 2.



PATENT SPECIFICATION 742,516

Date of filing Complete Specification : Nov. 26, 1954.

Application Date : Dec. 1, 1953. No. 33358/53.

Complete Specification Published : Dec. 30, 1955.

Index at Acceptance :—Classes 13, A(3 : 8J : 21) ; 63, D1(A4B2 : F1), D7N ; 87(2), A1R1, A1R14C1(C : X), A1R(14C2 : 20 : 24X) ; and 103(2), J7D2.

COMPLETE SPECIFICATION.

A Stacking Receptacle and Method and Apparatus for Producing the Same.

I, EDWARD JAMES JONES, a British Subject, of 137 Queen's Road, Leicester, do hereby declare the invention, for which I pray that a patent may be granted to me, and the method by which it is to be performed, to be particularly described in and by the following statement :—

The present invention is concerned with a receptacle which is intended for stacking purposes, i.e. to form one of a number of such receptacles stacked one on another in a stable pile, and methods and apparatus for producing the same.

Hence the receptacle of this invention is of open-topped dish form moulded or formed from a thermoplastic or thermosetting plastic and comprising a rectangular base with inclined side walls upstanding therefrom, each of at least one opposite pair of said side walls having projecting therefrom, inwards of the receptacle and spaced from the upper rim of the latter and from the ends of this wall, integral ledge-forming means adapted for the support of the base of a similar receptacle stacked on it.

The invention also includes a receptacle of open-topped dish form moulded or formed integrally from a thermoplastic or thermosetting plastic and having, in each of one pair of opposite side walls, spaced lugs formed by insetting the part of the wall concerned, each of these lugs being of tapered form and having a substantially horizontal upper surface spaced downwards from the upper rim of the receptacle.

A receptacle of this character can find numerous useful applications, for example, in factories for use in moving a stock of knitted or other goods from one machine or department to another or for storing such goods or for the storage or display of food-stuffs in shops or other establishments, to mention but two instances.

In particular, however, I aim to provide a receptacle with smooth surfaces which is therefore suitable for the storage or conveyance of such delicate articles as nylon stockings, which should not be impaired in any way by the surfaces with which they come in contact.

A second aim is a receptacle which is transparent, or at least translucent, so that the contents will be visible or detectable from the exterior thus, for instance, avoiding the necessity of dismantling a stack of receptacles to check that no articles are to be found in a particular receptacle. Again, this will enable worktickets, labels and so on disposed out of the way in the receptacles to be inspected from the exterior.

In pursuance of the first of these aims the receptacle concerned may be made of any suitable thermoplastic or thermosetting plastic, for example, an acrylic or vinyl resin, a polystyrene, a casein derivative, a phenol or urea formaldehyde resin, polyethylene or other suitable material of the kind indicated, by press moulding, casting, compression moulding, injection moulding, blow moulding or other appropriate moulding or forming technique.

The use of clear acrylic resins, clear or translucent polythene, polyvinyl chloride, polystyrene, and cellulose or other acetates, again formed by appropriate moulding techniques, are examples of the materials from which receptacles fulfilling the second aim mentioned can be produced.

An advantageous method of producing a receptacle in accordance with this invention comprises the steps of clamping the marginal edges of a sheet of heated thermoplastic

[*Price* 3*s.* 0*d.*]

material, subjecting the unclamped central area of the sheet to a drawing operation to form a dished pre-form receptacle with inclined side walls and, in a supplementary operation, pressing rib or lug formations into at least two of the side walls of the pre-form.

Further, a machine which has been found suitable for manufacturing these receptacles incorporates the combination of means for marginally clamping a sheet of pressable material, a reciprocable former which is movable to draw the clamped sheet and to pre-form it into dished shape, and plunger means reciprocable transversely to at least one pair of opposite sides of the drawn pre-form to press inwardly-projecting formations from these sides.

Other features of the receptacles, the particular method of production, and the machine referred to above, are set forth in the claims hereto.

The invention is illustrated by way of example in the accompanying drawings in which :—

Figure 1 is a perspective illustration of a typical form of receptacle according to the present invention.

Figure 2 is a diagrammatic vertical section showing the essential components of a machine for forming a receptacle, in accordance with the present invention.

Figures 3 to 6 are similar diagrammatic details illustrating stages in the formation of the receptacle by the machine illustrated in Figure 2.

The receptacle illustrated in Figure 1 is made of a rigid, transparent, acrylic plastic and is smooth-surfaced and without sharp corners, which makes it particularly suitable for use for containing delicate articles such as nylon stockings.

It comprises a flat rectangular base 1, and four upright side walls 2 and 3 which are inclined to the vertical and merge into the base 1 and are connected to each other through smoothly rounded junctions, whilst the rim 4 of the receptacle is also rounded. As shown in Figure 1, the rim of the receptacle has, extending outwardly therefrom, a peripheral flange 5, when it is moulded, this flange being trimmed off before the receptacle is brought into use.

Further, each of the side walls 2 is formed integrally with two spaced and inwardly-projecting lugs 6 which are pressed from the wall concerned, as will be clear from those seen in the left hand wall 2 in Figure 1. Each of these lugs is of triangular vertical cross-section and has a substantially horizontal upper surface 7, the surfaces 7 of the various lugs 6 being uniplanar. The various edges of the lugs are smoothly curved, for the reason already indicated, and the combined upper surfaces 7 thereof form ledges on which will rest the base of a similar receptacle nested on and in that illustrated when a stack of the receptacles is built up.

A receptacle of the form illustrated in Figure 1 is advantageously produced by the mechanism and method illustrated by Figures 2 to 6 of the accompanying drawings, to which reference will now be made.

Hence, the machine seen diagrammatically in Figure 2 comprises a frame 8 with a cross-head 9 to which is secured a pneumatic piston and cylinder system comprising a main cylinder 10 and two like auxiliary cylinders 11. Movable in cylinder 10 is a piston 12 carried by a ram 13 which has secured to its opposite end a head 14 constituting a hollow die or former for performing the pressing operation to which the machine is dedicated. This former 14 is hollow, rectangular in plan, and of channel form in cross section, the channel having inclined sides in conformity with the general internal shape of the receptacle illustrated in Figure 1.

Each wall of one pair of side walls of the former, i.e. those shown in section in Figures 2 to 6, has a section in the form of a panel 16 which also forms an adjacent part of the bottom face of this former and is pivoted at 17 to the leading and working wall 18 of former 14. The panels 6 are formed with apertures or recesses 15 which conform in shape and position to the lugs 6 required in the finished receptacle. Also pivotally mounted on this wall 18 are a pair of oppositely-facing pneumatic cylinder and piston assemblies 19, the piston rods of which are articulated to the respective wall panels 16.

Secured to the frame 8 of the machine is a horizontal peripheral bracket 32 having secured to its underside an inwardly-projecting, flat support or table 20 which defines a central opening 21, this opening being bordered by a fixed bead 22 of circular cross-section secured to the table 20. Also depending from the underside of bracket 32 are the side walls of a box-form casing 33 having a pipe connection 34 leading to a source of vacuum.

The rods of the pistons 23 in cylinders 11 carry, at their lower and outer ends, a clamping frame 24 which is movable towards and away from the table 20.

The machine further includes, upstanding from the base thereof, a pedestal housing 25 which passes in sealed fashion through the bottom of casing 33 and in which is slidable, in guided fashion, a rod 26 carrying at its upper end a plate 27 having a function which is referred to later. The housing 25 also contains a spring-pressed catch 28 co-operating with a notch in the rod 26 to hold the latter releasably in its upper position.

Finally the machine includes, mounted on side members of the frame 8 and passing in sealed fashion through the walls of casing 33, a pair of auxiliary piston-and-cylinder assem-

blies 29, the piston rods of which are provided with heads 30 shaped to produce the lug formations 6 of the receptacle.

Hence, in operating the machine described, a flat sheet of thermoplastic material, for example a sheet of acrylic resin, is laid on the bead 22 and is supported by the raised backing plate 27, as at 31 in Figure 2. This thermoplastic sheet is heated to an appropriate temperature by means which have not been shown.

As a first stage in the pressing operation the clamping frame is brought down, by operation of the piston and cylinder assemblies 11, so as to clamp the marginal portions of the sheet 31 against the table 20. In so doing, it will be noted from Figure 3, these marginal portions are to some degree rolled over the bead 22, thereby forming the flange 5 of the finished receptacle and part of the curved rim of the latter.

In the next stage of the operation suction is applied in the casing 33, which then defines a vacuum chamber beneath the sheet of thermoplastic sheet 31, and the former head 14 is brought down into engagement with the main expanse of the acrylic sheet 31, and continued its downward movement through the opening 21 to perform a drawing operation of the unclamped portion of the sheet, assisted by the vacuum effect. In this way (see Figure 4) it produces a pre-form of the required receptacle shape. At the commencement of this drawing operation, the backing plate 27 is forced downwards and disengaged from the catch 28 dropping finally into the position 27^1, seen in Figure 2, which it occupies during the remainder of the pressing operation.

Following on the main pressing and drawing operation, the plunger rods 30 are moved inwards, as indicated in Figure 5, to press the registering parts of the side walls of the receptacle into and through the apertures 15 in the former, and thereby to press out the lugs 6. The piston rods of the assemblies 19 maintain the rigidity of the die represented by the former 14 during this action. At the end of this supplementary pressing operation, the plunger rods 30 are withdrawn and the receptacle is in its final form.

Thereupon, the cylinders 19 in the interior of the former are brought into operation to pivot the wall panels 16 inwards and upwards into an out of the way position, as illustrated in Figure 6, whereafter the former 14 and the clamping frame 24 are raised to their starting positions, so that the finished receptacle can be raised above the table 20, e.g. by raising the plate 27, to facilitate its removal from the machine. As already indicated the flange 5 is trimmed off before the article is brought into use.

As will be appreciated, the various pneumatic devices 10, 11, 19 and 29 will most conveniently be supplied with compressed air from a common source, e.g. in an automatically timed cycle and the line 34 may be connected to the suction side of this source, e.g. pump.

It is found that a receptacle formed in this way, besides being transparent and strong and robust, has a smooth surface, an even distribution of material throughout and is free of sharp corners and projections, thus making it particularly suitable for the disposal, storing and carrying of such delicate articles as nylon stockings, e.g. during the various stages of manufacture and finishing.

What I claim is :—

1. A receptacle of open-topped, dish form moulded or formed from a thermoplastic or thermosetting plastic and comprising a rectangular base with inclined side walls upstanding therefrom, each of at least one opposite pair of said side walls having projecting therefrom, inwards of the receptacle and spaced from the upper rim of the latter and from the ends of this wall, integral ledge-forming means adapted for the support of the base of a similar receptacle stacked on it.

2. A receptacle according to Claim 1 or 2, in which each wall of one pair of opposite side walls has a pair of spaced lugs pressed inwards therefrom, these lugs having aligned and substantially horizontal top edges which are spaced from the upper rim of the receptacle and serve to support the base of a similar receptacle nested in the first.

3. A receptacle of open-topped, dish form moulded or formed integrally from a thermoplastic or thermosetting plastic and having, in each of one pair of opposite side walls, spaced lugs formed by insetting the part of the wall concerned, each of these lugs being of tapered form and having a substantially horizontal upper surface spaced downwards from the upper rim of the receptacle.

4. A receptacle according to any of Claims 1 to 3, which is formed by pressing from a sheet of thermoplastic and has a rolled rim.

5. The method of forming a receptacle for the purposes set forth, comprising the steps of clamping the marginal edges of a sheet of heated thermoplastic material subjecting the unclamped central area of the sheet to a drawing operation to form a dished pre-formed receptacle with inclined side walls and, in a supplementary operation, pressing rib or lug formations into at least two of the side walls of the pre-form.

6. The method of Claim 5, in which the drawing operation is vacuum-assisted.

7. The method of Claim 5 or 6, in which the receptacle is formed, in the initial clamping step, with a rolled rim.

8. The method of any of Claims 5 to 7, in which the main pressing operation is carried out by means of a reciprocable hollow former,

and the sheet of heated thermoplastic is maintained in contact with said former to provide the sheet with a backing during the supplementary pressing operation.

9. In a machine for the manufacture of receptacles for the purposes set forth, the combination of means for marginally clamping a sheet of pressable material, a reciprocable former which is movable to draw the clamped sheet and to pre-form it into dished shape, and plunger means reciprocable transversely to at least one pair of opposite sides of the drawn pre-form to press inwardly projecting formations from these sides.

10. A combination according to Claim 9, further including a casing which is adapted to be connected to a vacuum source and defines a chamber into which the former is adapted to advance during the drawing operation.

11. A combination according to Claim 9 or 10, in which said former has a head of hollow construction which is of rectangular shape in plan and channel shape in cross-section, with the sides of the channel inclined, and in which one pair of opposite sides of the channel are apertured for the passage of the heads of said plunger means.

12. A combination according to Claim 11, in which the apertures are formed in sections of the former walls which are pivoted to the leading wall of this former, and means are provided to cause pivoting of said wall sections into an out of the way position to permit removal of the former from the final pressing.

13. A combination according to any of Claims 9 to 12, in which the clamping means comprises a pneumatically-operable frame which is adapted to engage the margin of the pressable sheet against a fixed supporting surface, this supporting surface defining an opening for the passage of the former and carrying a fixed bead bordering this opening.

14. A combination according to any of Claims 9 to 13, in which the former and the plunger means are reciprocable by pneumatic means.

15. A combination according to Claims 10, 11 and 12, in which the means causing pivoting of said wall sections is pneumatically operable.

16. A machine for the manufacture of receptacles, substantially as herein described with reference to Figures 2 to 6 of the accompanying drawings.

17. The methods of manufacturing receptacles, substantially as herein described.

18. A receptacle substantially as herein described with reference to Figure 1 of the accompanying drawings.

E. N. LEWIS & TAYLOR,
Berridge Street Chambers, Leicester.
Agents for the Applicant.

PROVISIONAL SPECIFICATION.

A Stacking Receptacle and Method and Apparatus for Producing the Same.

I, EDWARD JAMES JONES, a British Subject, of 137 Queen's Road, Leicester, do hereby declare this invention to be described in the following statement :—

The present invention is concerned with a receptacle which is intended for stacking purposes, i.e. to form one of a number of such receptacles stacked one on another so as to form a stable pile, and methods and apparatus for producing the same.

Hence the receptacle of this invention is of open-topped box or tray form made of a plastic material and having, projecting inwards or outwards from at least one pair of opposite side walls, means for the support of the base of a similar receptacle stacked on it.

The receptacle may be made of any suitable shape, and the projecting means referred to may take various forms. For example, they may consist of one or more lugs arranged at each of two opposite side walls or distributed all round the internal walls of the receptacle, or consist of ribs or other formations on these walls or to be furnished by a rim with which the upper edge of the receptacle is furnished.

As will be appreciated, internal supporting projections may be arranged at a distance from the top of the receptacle, so that the superposed articles nest to some extent one within the next and thus provide a stable stack.

A receptacle of this character can find numerous useful applications, for example, in factories for use in moving a stock of knitted or other goods from one machine or department to another or for storing such goods, for the storage or display of food-stuffs in shops or other establishments, to mention but two instances.

In particular, however, I aim to provide a receptacle with smooth surfaces which is therefore suitable for the storage or conveyance of such delicate articles as nylon stockings, which should not be impaired in any way by the surfaces with which they come in contact.

A second aim is a receptacle which is transparent, or at least translucent, so that the contents will be visible or detectable from the exterior thus, for instance, avoiding the

necessity of dismantling a stack of receptacles to check that no articles are to be found in a particular receptacle. Again, this will enable work-tickets, labels and so on disposed out of the way in the container to be inspected from the exterior.

In pursuance of the first of these aims the receptacle concerned may be made of any suitable, preferably rigid, thermoplastic or thermosetting plastic, for example, an acrylic or vinyl resin, a polystyrene, a casein derivative, a phenol or urea formaldehyde resin, polyethylene or other suitable material of the kind indicated by press moulding, casting, compression moulding, injection moulding, blow moulding or other appropriate moulding or forming technique. A preferred method of manufacture will be hereinafter described.

The use of clear acrylic resins, clear or translucent polythene, polyvinyl chloride, polystyrene, and cellulose or other acetates, again formed by appropriate moulding techniques, are examples of the means by which receptacles fulfilling the second aim mentioned can be produced.

The specific method referred to above is used by me for the formation of a receptacle from a sheet of acrylic resin, and in carrying out this method by means of a preferred form of apparatus, the sheet is disposed on a rectangular frame, bent from rod of circular section, intended to define the rim around the open top of the finished receptacle. Co-operating with this fixed frame is a movable clamping frame which, with the acrylic sheet in position, is brought down into engagement with the edge of the latter to grip it against the fixed supporting frame, thereby to shape this edge into rolled form.

The pressing head of the machine is adapted to move relatively to and inside the clamping frame and is of hollow four-sided form. When brought down it engages the main expanse of the acrylic sheet clamped at its edges by the clamping frame and proceeds to press this downwards to perform a drawing operation thereon in the formation of the bottom and upstanding side walls of the receptacle.

This head or movable drawing platen is, moreover, provided at each of two opposite sides with a pair of spaced panels normally forming part of the platen side wall concerned but hinged to the main body of the platen so as to be capable of swinging down into the hollow interior of the latter, toggle mechanisms being provided for effecting this hinging and retraction movement as and when required, and for maintaining the wall rigid during the drawing operation.

Further, each of the movable panels has therein a rectangular aperture.

When the drawing platen has reached the end of its downward stroke, headed plungers are projected from appropriate positions in the press so that they move into contact with portions of the side walls of the embryo receptacle and enter the apertures in the panels which, at this stage, form part of the walls of the platen. By this means an inwardly-projecting stacking lug is formed in the receptacle by each of the plungers, which lug takes the form of an indented projection, conveniently with a narrow horizontal upper surface and an inclined rear surface merging into the corresponding side wall of the receptacle.

The lug forming plungers are next withdrawn and the toggle mechanisms operated so as to retract or swing the panels inwards, whereby the drawing platen can now be raised away from the work, the panels providing a clearance from the lugs formed in this work.

Finally, the finished receptacle can be stripped from the mould.

It is found that a receptacle formed in this way, besides being transparent and strong and robust, has a smooth surface, an even distribution of material throughout and is free of sharp corners and projections, thus making it particularly suitable for the disposal, storing and carrying of such delicate articles as nylon stockings, e.g. during the various stages of manufacture and finishing.

E. N. LEWIS & TAYLOR,
Chartered Patent Agents,
Berridge Street Chambers, Leicester.
Agents for the Applicant.

Abingdon: Printed for Her Majesty's Stationery Office, by Burgess & Son (Abingdon), Ltd.—1955.
Published at The Patent Office, 25, Southampton Buildings, London, W.C.2,
from which copies may be obtained.

XD 7/584

Restaurant Equipment Dealer

May 1958

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Lower right panel

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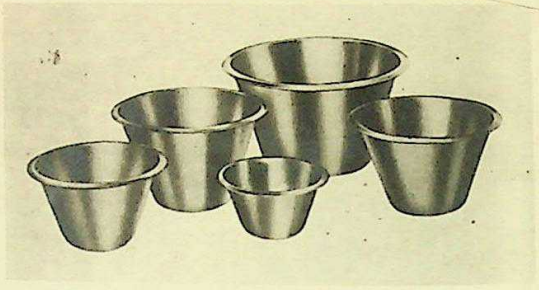
92.



Stainless Steel Bowls come in one, two, three, four and eight quart sizes and are made of 18-8 stainless steel for use in food preparation, storage and service. The bowls are tall and tapered with wide, flat bottom surfaces which prevent tipping.

They are said to fit into the palm of the hand thereby making them suitable for waitress or bus boy service of ice, butter, relishes or salads. The three quart size fits the 8½ in. steam table opening.

Steelex Corp., Quality St., Williamsport, Pa.

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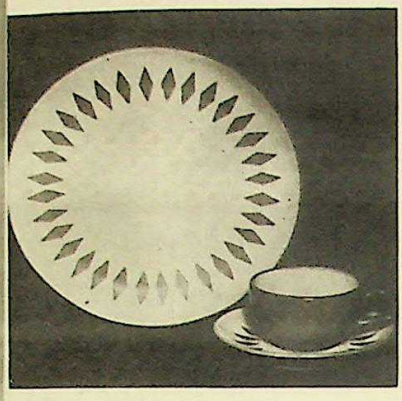
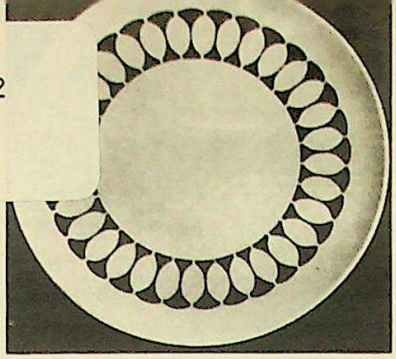
20 pc. set is $11.95 ret. Harker China Co., East Liverpool, O.

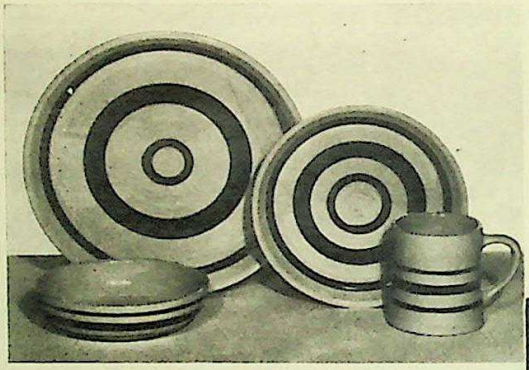




Striking but simple design in blue gives earthenware a new sense of style. This is "Viking Blue"; also comes in "Viking Gold." Offered in 45 piece sets for a promotional price, $15.95. From Royal China, Sebring, Ohio.

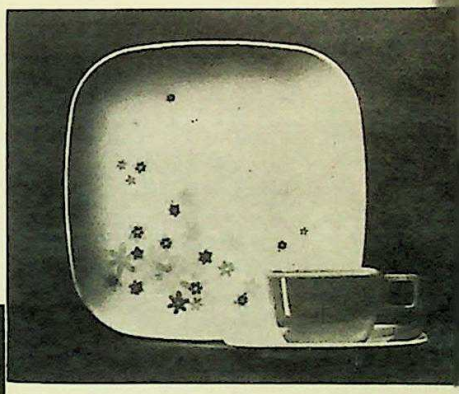
Fired-on decorations for highballs: "Jubilee" (left), in black, transparent green, gold; "Gold Stripe," in gold, silver, white. Both are $8 ret., set of 8. Seton, 225 Fifth Ave., NYC.

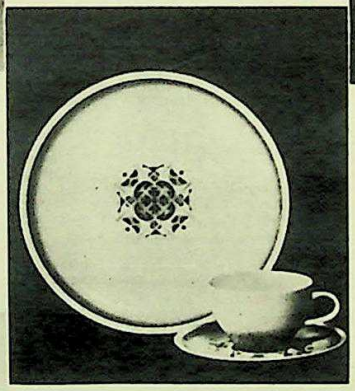
LIVING: *Modern simplicity prevails*



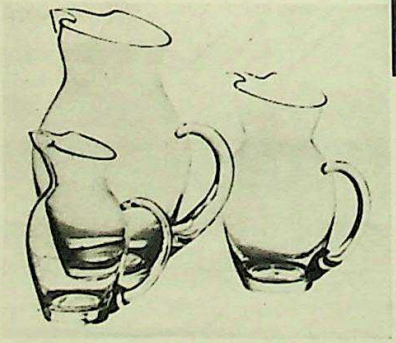
"Par-T-Que" line was designed for casual serving: decoration is brown circles on beige background. Dinner plates, $13.50 doz.; mugs, $6.60 doz. Watt Pottery, Crooksville, O.

"Blue Crystals," flurry of tiny blue and green flowers, is new in Brookpark Modern Square melamine. Turquoise holloware. 45 pc. set is $39.95. Int'l Molded Plastics, 4387 W. 35th St., Cleveland.





"Portofino" combines tones of Riviera blue and brown in a highly stylized center motif. From Riviera Casual line. The 16 pc. set retails at $19.95. Haviland, 535 Fifth Ave., NYC.



Clear crystal jugs have smart modern lines, useful for a variety of beverages. Three sizes: 80 oz., $3 ret.; 32 oz., $2; 16 oz., $1.50. West Virginia Glass, Weston, W. Va.

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Design June 1960 P. 40
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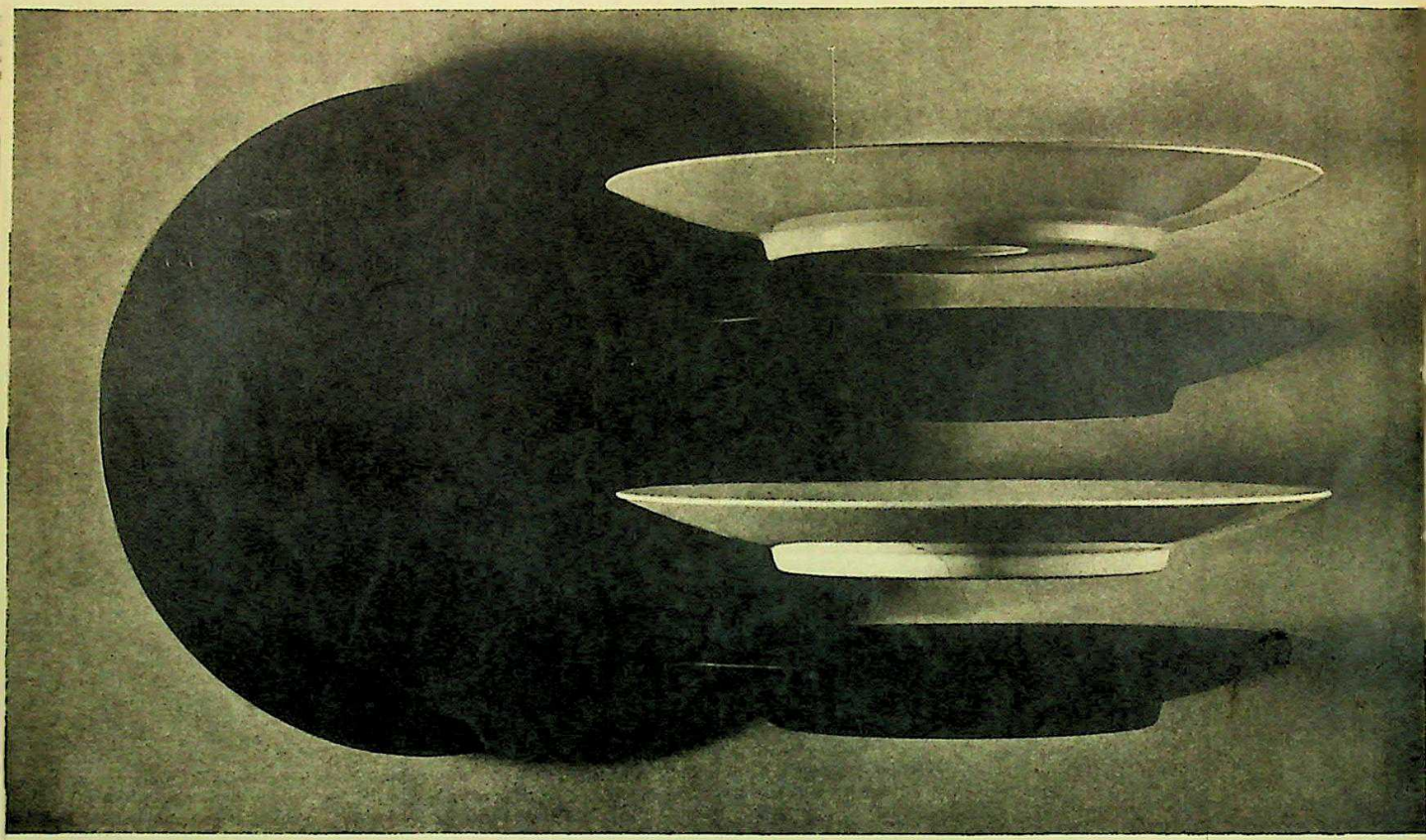

'Fiesta' melamine plates
(286)
DESIGNER *Ronald E. Brookes.* MAKER *Brookes and Adams Ltd.*
9s 6d each
The gay colours in which this almost unbreakable plate is produced make it suitable for informal meals or picnics. (The plain white version would be better for normal use.) The shape is excellent and seems particularly appropriate to the material used. Colours are: blue, grey, red, green, yellow, black and white (from the *House & Garden* range).

Arnold E. Brookes, managing director, Brookes and Adams Ltd.

Ronald E. Brookes, director of design, Brookes and Adams Ltd.

6-1960

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92

HAND SCULPTURED SALAD BOWL DESIGNED BY JENS H. QUISTGAARD (J. H. Q.) OF DENMARK, COMPLETE WITH SERVERS, $41.95

This is what happens
when Dansk works rare wood from Siam.
We call it Staved Teak.

DANSK

FOR BROCHURE OF OUR COLLECTION, WRITE DANSK DESIGNS, INC., DEPT. 13H, GREAT NECK, N. Y.

HOUSE & GARDEN
NOVEMBER 1960

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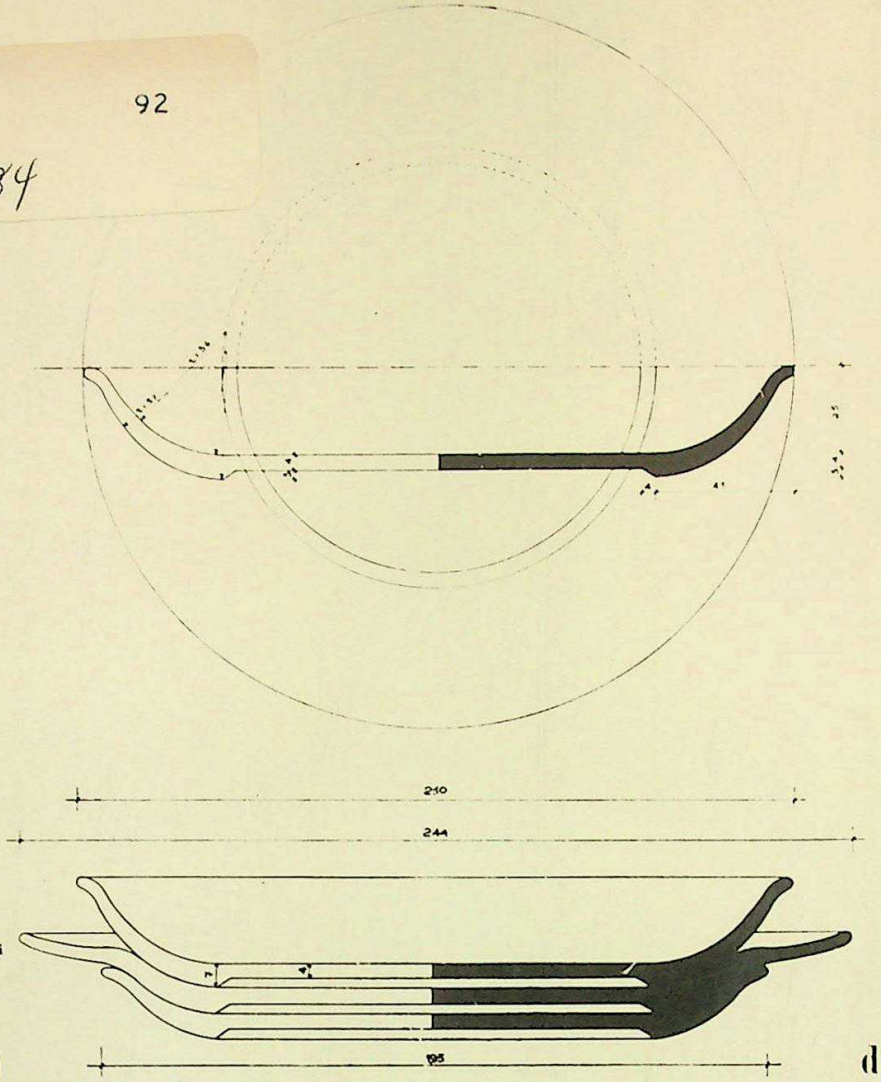
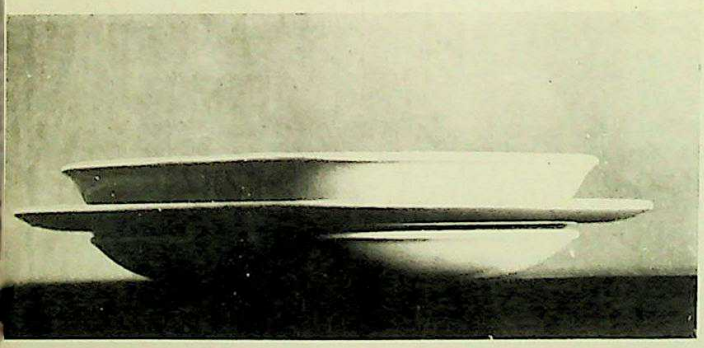
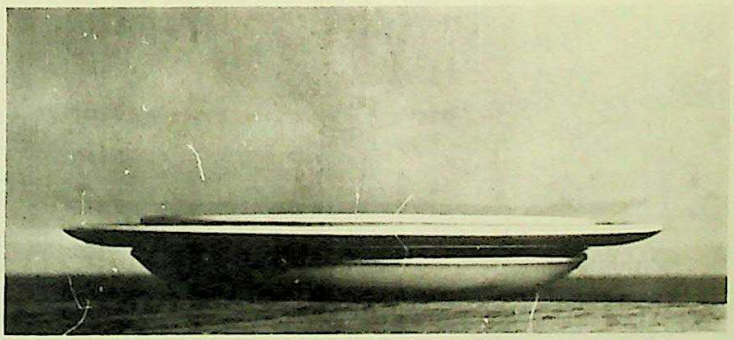


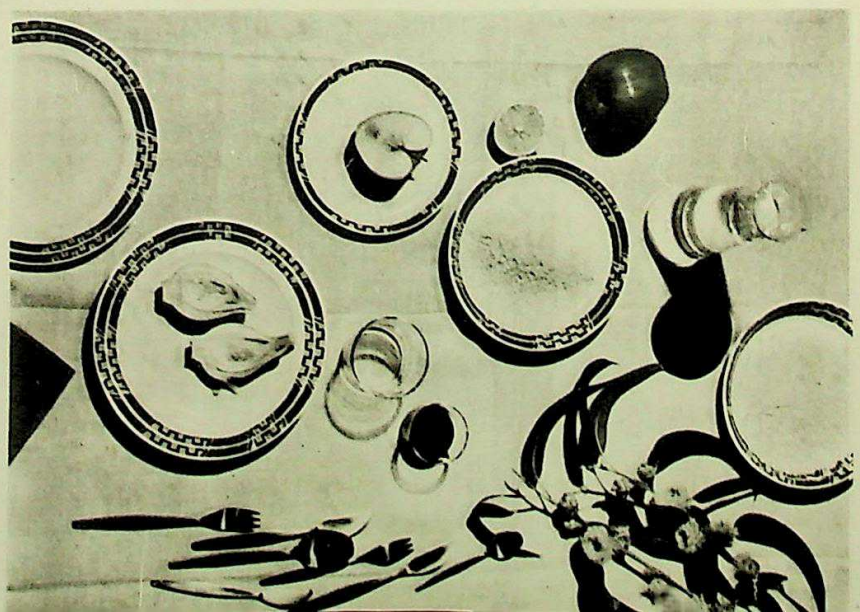
Alberto Rosselli

Nuovi piatti di serie





tre piatti sovrapposti:
fondina
piatto piano
piattino



tre piatti sovrapposti:
piattino
piatto piano
piattino

DOMUS
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foto Casali-Domus

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Deutsche Goldschmiede-Zeitung

July 1961

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upper right panel

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Group 290

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Institutions

Nov. 1960

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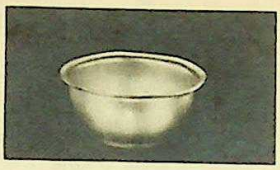
second panel from bottom, left side



Sherbet Insert: Flared edges lend beauty and strength to this sherbet insert for use with standard ring or alone for dessert and appetizer service. In stainless steel or silver plated holloware on stainless steel. Legion Utensils Co., Inc., Dept. Inst., 21-07 40th Ave., Long Island City 1, N. Y. (11-028-02)

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Deutsche Goldschniede-Zeitung

July 1961

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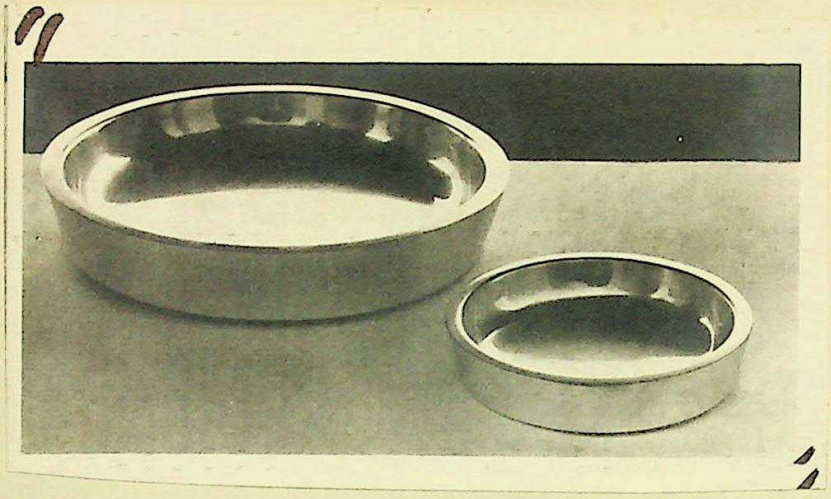
top panel left side



D7.584

...ellame e destinato agli hôtel ed ai ristor... ...i sanatori, alle me... « snack-bar » e ai ... navi ed in ferrovia. Queste forme di ospitalità richiedono un'organizzazione interna particolarmente efficiente: in parte il lavoro può essere razionalizzato impiegando le macchine per la lavatura. Le stoviglie devono essere così robuste da consentire la lavatura meccanica. Inoltre nei locali pubblici le stoviglie vengono adoperate molto di più che in una casa. Un'altra esigenza connessa con l'uso è una particolare stabilità. Occorre inoltre razionalizzare al massimo la sistemazione delle stoviglie (quando non si adoperano), in modo da

me per alberghi e ristoranti che generalmente comprendono più pezzi di quanto occorra. Malgrado lo svantaggio economico derivante dalla produzione di parecchi pezzi di foggia diversa, finora nessun produttore ha osato apportare sostanziali modifiche al ... sistema, perchè la diversificazione d... di vasellame ha assunto un valore d... gio, come se denotasse benessere e ... Erroneamente, in base al numero d... si traggono conclusioni circa la qu... cibo servito.

Un altro motivo per cui finora non si è ridotto il numero delle stoviglie è il seguente: acquistando un servizio, il cliente tiene molto ad avere la sicurezza di poter acquistare

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garanzia, il fabbricante deve mantenere la propria produzione entro i tradizionali schemi produttivi.

Finora le forme del vasellame per uso pubblico si sono uniformate a quelle per uso domestico. Per soddisfare alle esigenze dei ri... ...corre un vasellame più solido, ...ono oppor... un appesi... ...i è ridotto specialmen... ...ompresi nel... l'assortimento d uso ... — per esempio i bricchi per il latte, le salsiere e i porta-

(segue a pag. 22)

STILE INDUSTRIA 8-1961 #33 P.20

male tradizionale.

Quanto alla linea, la tradizione artigianale esercita ancora un notevole influsso. Per lunga e diffusa tradizione, anche per la porcellana d'uso pubblico si sono sempre seguiti degli schemi ornamentali preconcetti.

Finora, per quanto riguarda le stoviglie, le cucine dei locali pubblici sono rimaste tagliate fuori da ogni razionalizzazione ed organizzazione interna specializzata. Eppure, soprattutto in Germania, dove si risente molto della scarsità del personale di servizio, l'urgenza della razionalizzazione è particolarmente notevole.

L'organizzazione e la razionalizzazione mirano ad aumentare il rendimento. Si aumenta il rendimento evitando le lungaggini, semplificando i sistemi di lavoro, istituendo controlli, standardizzando gli elementi, introducendo un coordinamento globale, attuando una rigida pianificazione nel tempo e usando macchinario moderno.

L'organizzazione comincia con l'analisi dei procedimenti di lavoro. Come procede l'impiego delle stoviglie? Quali sono le sue fasi?

1) Togliere il vasellame dall'armadio e disporlo sul vassoio o sul carrello.
2) Riempirlo di cibo.
3) Trasportarlo verso il tavolo da pranzo. Scaricarlo.
4) Spostare i vari pezzi di vasellame durante il pasto.
5) Riportare in cucina e scaricare.
6) Lavare ed asciugare.
7) Riporre nell'armadio.

Alla necessità di una maggiore razionalizzazione dei servizi di cucina, si può far fronte — per quanto riguarda il vasellame — nella maniera seguente:

1) Migliore sistemazione negli armadi, in modo da utilizzare tutto lo spazio possibile.
2) Migliore sistemazione durante il trasporto.
3) Possibilità di accatastare pezzi anche diversi, sfruttando al massimo lo spazio disponibile.
4) Funzione combinata dei singoli pezzi. Un pezzo può servire per diverse operazioni.
5) Stabilità.
6) Possibilità di lavatura meccanica.

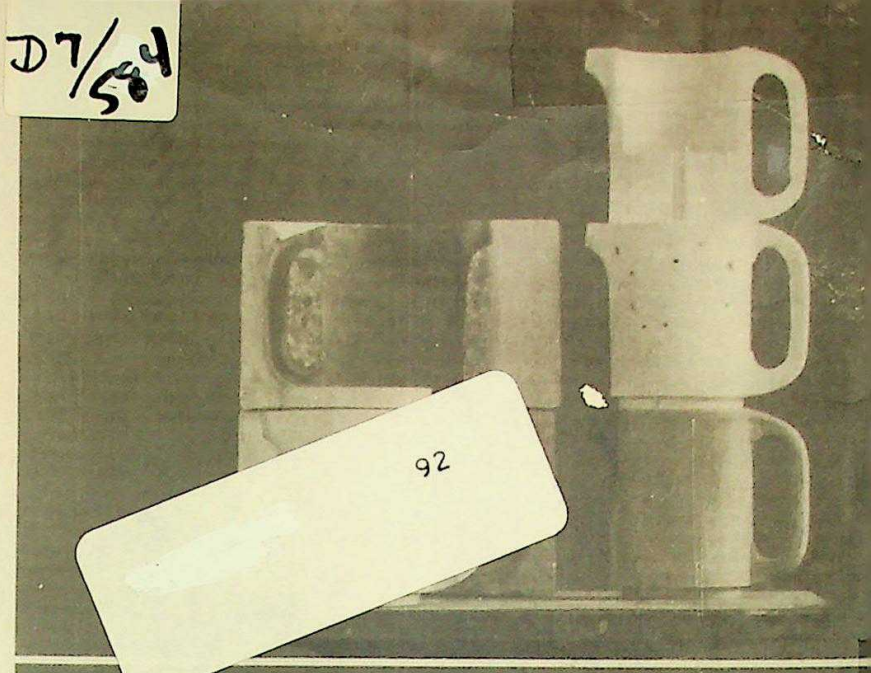
Negli hôtel e nei ristoranti c'è l'abitudine di ammonticchiare le stoviglie per risparmiare tempo e lavoro.

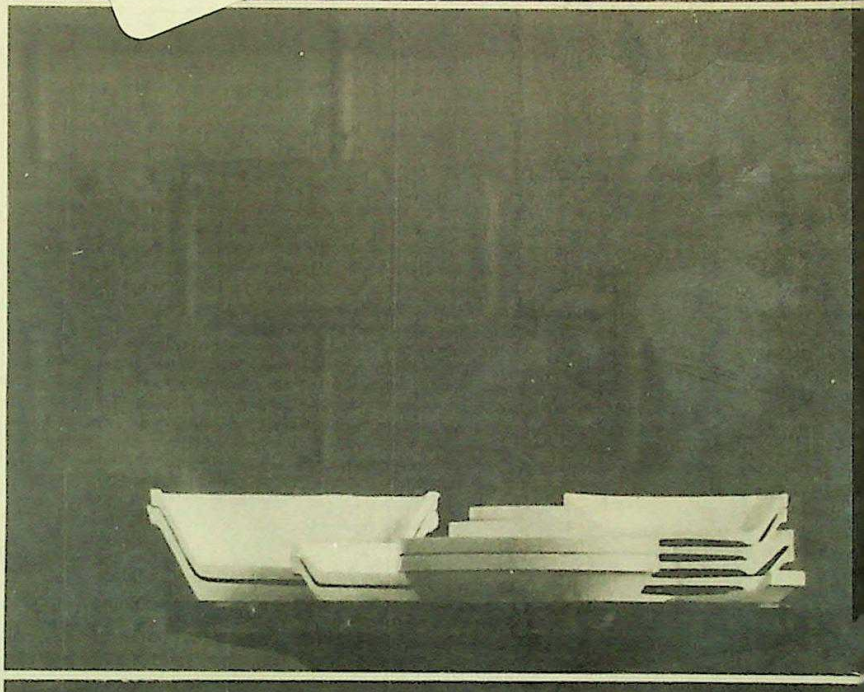
I piatti e i sottocoppa, grazie alla loro forma piatta, sono facilmente sistemabili. Ma altri pezzi, per esempio bricchi e boccali, date le loro caratteristiche strutturali (panciuti, con parti prominenti, becchi e manici) possono essere raggruppati solo in numero limitato (o non possono addirittura esserlo).

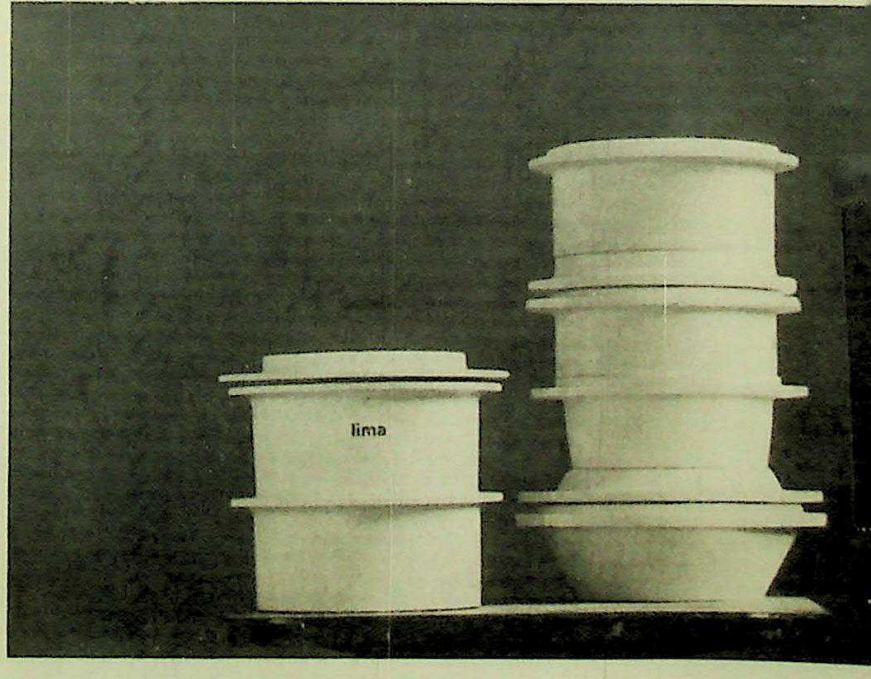
Attualmente si possono accatastare solo pezzi uguali, non diversi. Inoltre i pezzi di vasellame possono essere riposti solo se vuoti. Quindi si può sovrapporre il vasellame dentro gli armadi o sugli scaffali solo per conservarlo.

Quando invece si deve procedere al trasporto di ciotole o bricchi pieni, allo stato attuale delle cose non si può pensare di sistemarli l'uno sull'altro.

Il vasellame compatto TC 100 si basa su un coordinamento organico ed è composto di 50 pezzi. Tutti i pezzi di uguale diametro si possono sistemare l'uno dentro l'altro o l'uno sopra l'altro. Se occorre i recipienti possono essere sistemati in pile anche se pie-







STILE INDUSTRIA
#33 8-1961

D7-23
D7-584
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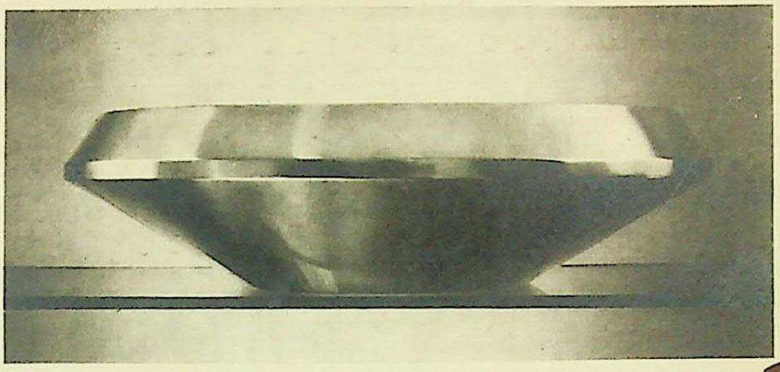
92

P. Bruckmann & Söhne, Heilbronn
Große silberne Schale,
deren Durchmesser 38 cm mißt,
ausgeführt in Sterlingsilber
nach Entwurf von Karl Dittert.
Die Schale eignet sich besonders
für Ehrengaben, da die Anbringung
von Widmungsgravuren
gut möglich ist



Prominenter Messegast
Bundeswirtschaftsminister
Prof. Dr. Erhard am Messestand
der Firma Wilhelm Binder KG.,
Schwäbisch Gmünd
(Bild linke Seite)
und am Stand
der Württembergischen
Metallwarenfabrik Geislingen
beim Betrachten eines silbernen
Leuchters, den ihm Direktor
Dr. Helmut Ohr,
Vorstandsmitglied der WMF, reicht
(Bild nebenstehend)

D7/584 B

VENDING CONTAINERS—

IF THE plastics materials discussed in last month's article[1] as playing a role in the design of modern vending machines were impressive in terms of their variety and versatility, then the plastics going into the containers for vended goods should be doubly so—in terms just of sheer volume.

Demand for packaging for products dispensed by automatic coin-operated vending machines falls into the "billions of units" category and, as a result, the number of plastic packages applied to vended items today—let alone tomorrow—seems an astronomical figure to all but those closely allied to this booming industry. It has been estimated that 22 billion packaged product units, representing a net worth of $2.5 billion, were sold through automatic vending equipment last year! These included items ranging from fresh Hawaiian orchids to hot roast beef sandwiches. And there is no question but that a goodly share of the packages used were fabricated entirely or partially from plastic materials.

A bit of insight into the potential for food vending packages alone was recently given by Spencer L. Childers, executive vice president of

1"Vending: A booming industry turns to plastics," MPI, April 1962, pp. 98-101.

VARIED DESIGNS in vending packages are possible through plastics usage. Trays at top are of styrene, while those in center are of thermosetting resins including epoxy-coated foil. Styrene foam is used for insulating cups, and some have PE or vinyl inner coatings. Lids are PS sheet.

Modern Plastics May 1962

D7/584

Helen Gallagher – Foster House
1968-69 Panorama of Gifts
p. 36

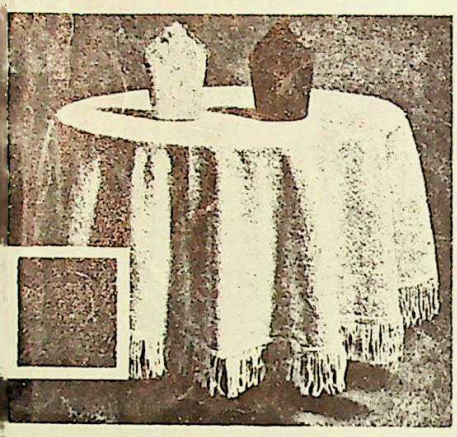
AVOCADO MUGS & TREE
Matte finish black wrought iron tree fashionably shows off mugs while keeping them organized! Glazed ceramic mugs hold 9 oz. ea.
(4 lb) S52647 **7-pc. set $4.98**

SALT 'N PEPPER TREES
Six fruit of glazed pottery "grow" on black scrolled iron "tree"...waiting for you to pass them to guests, family! 9" hi.
Straw. (2 lb) S90787 . . **set $3.98**
Lemon (2 lb) S90795 . . **set $3.98**

DAISIES DO TELL
The time, that is! Just plug in the green "stem"! 12 white petals frame the sunny yellow face. Precision parts, sweep second hand. About 8¾" diam. By Ingraham. (2 lb) S14712 **ea. $5.98**

CHOCOLATE FONDUE
Perk up any party with delicious chocolate fondue! Quaint black metal stand holds ovenproof glazed pottery pot. About 6" diam. x 5". Recipe incl. Easy! (2 lb) S66910 . . **ea. $4.98**

TRIPLE SER
Gay new way to p
dressings, dessert
once! Green meta
bright ceramic da
3 ceramic bowls
(2 lb 12-oz) S5325



NOVEL DECORATING & SERVING

TERRY TABLECLOTHS
And matching napkins are soft to the touch! Elegant enough for formal dinners, durable enough to show up at family picnics! They pop in and out of your washer & dryer and still keep their freshness without ironing. Colorfast! Sharp!
52" x 70" (1 lb 9-oz) ea. $6.98

Avocado	Kumquat	Lemon
S56846	S56887	S16238

60" x 84" (1 lb 12-oz) ea. $9.98

Avocado	Kumquat	Lemon
S57992	S58156	S16246

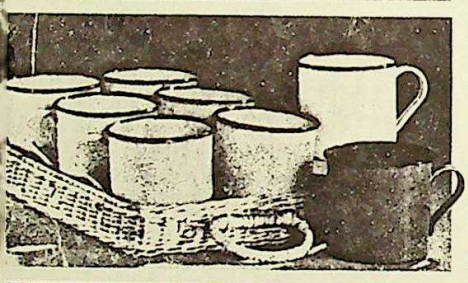
68" rnd. (1 lb 9-oz) ea. $9.98

Avocado	Kumquat	Lemon
S58073	S58164	S16253

Napkins (4-oz) Set 4 $3.79 set

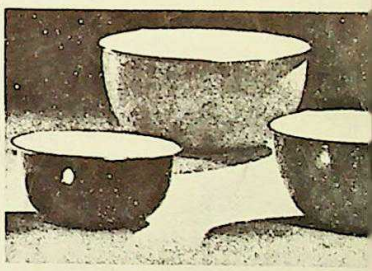
Avocado	Kumquat	Lemon
S25379	S25361	S25353

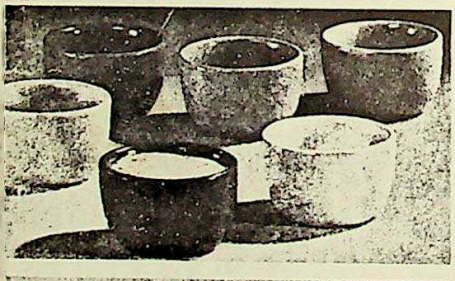
FONDUE SETS
Imported from Italy! Be the talk of your crowd with this uniquely styled "Gypsy" fondue casserole! Coppertone-aluminum pot has ¾-qt. capacity. Novel black wrought-iron stand features tripod stand and heavy "chain" that supports the pot over an adjustable alcohol burner! About 13½" hi x 6" diam. Pot has a non-heating wooden knob on the lid. For a real "high-style" party! Distinctive!
(2 lb 4-oz) S65904 . . . . . **$7.98**
Fondue forks are about 9" long, of gleaming stainless steel and wooden mahogany finished handles for safety. Rest securely in 11½" hi stand.
(1 lb 12-oz) S51136 . . **set $5.98**



MUGS AND ONE-TRIP TOTE
Save time and trips! Carry six cups of coffee, tea, soup... any beverage to your guests or family in one trip! Durable mugs of metal have been enameled in asstd. decorator colors. They keep hot drinks hotter...cold drinks colder ...longer! Each holds 12-oz. Incl. tray of natural woven rattan with easy-to-grip handles, about 11¾" x 8" overall.
(2 lb 12-oz) S76729 . . **set $3.98**

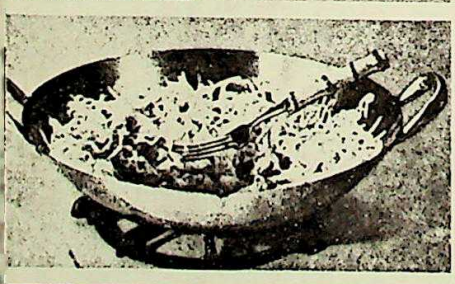
SET/3 MIXING BOWLS
From sunny Spain! Decorator color mixing bowls are durably crafted of heavyweight porcelain enamel over metal for easy cleaning, longevity! Extra-large capacity bowls hold 1½-qt, 3-qt, and 5-qt...foods can't stick to the smooth enamel sides. Set of three bowls nest easily for storing. Metal rimmed to protect against the enamel's chipping. No kitchen is complete without a set!
(4 lb) S51540 . . . . . **set/3 $7.98**





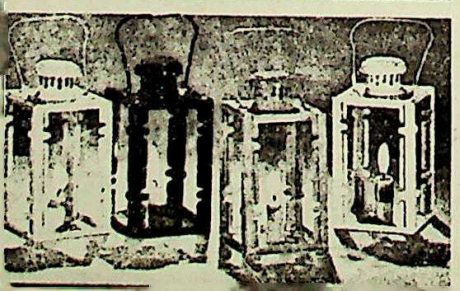
6 CUSTARD CUPS
In mellow "desert sand" tones. The perfect individual size for puddings, custards, or fruits. Made of durable oven-proof pottery...they go from oven to table without a qualm!
(3 lb) S76356 **set $2.50; 2/$4.75**

AVOCADO TUREEN
Imported from Spain! Keep chowders, oyster bisque, soups hotter...longer! Of heavyweight porcelain over metal, it's chip-resistant and easy to clean! This tureen, in popular Avocado, holds a full 3½-qt. Lovely and practical as well as extremely durable, it stands about 9½" overall. The metal serving ladle is incl. A must for all of your parties! New! Handsome! Sturdy! Practical!
(6 lb) S51193X . . . . . **ea. $9.98**



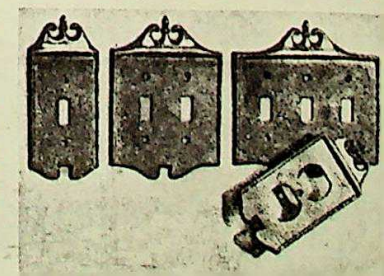
ORIENTAL SKILLET
(WOK) The sensible way to saute or fry foods with a minimum of shortening, but with maximum flavor! A few teaspoons of your favorite shortening at the bottom of the Wok skillet quickly cooks vegetables, meat, etc. The Oriental way is to place small portions at the bottom, move it upward against the pan while adding more. Everything gets done, yet stays crisp! 12" diam.
(2 lb) S59824 **ea. $1.98; 2/$3.75**

"BEER" GLASSES
Great for pop, lager, hi balls, or just advertising your favorite! They sport hand screened labels of two of America's best known and most popular beers...Schlitz and Budweiser! Crafted of high quality glass with extra heavy bases to prevent spilling. Each holds a full twelve ounces of your favorite beverage. Approx. 5½" hi and 2½" in diam.
Schlitz (5 lb) S27748 **set $6.98**
Bud (5 lb) S27755 **set $6.98**



COACH LANTERNS
The coach lanterns that graced the horse-drawn cabs in the London of Yesteryear have reappeared in vivid, modern colors! Imported from England, they have removable glass inserts. These authentic replicas hang on your patio to give off a soft, romantic candlelight glow.
(1 lb 4-oz) S11569 **ea. $1.98**

DECORATOR SWITCH PLATES
Accent any decor to perfection! These unique switchplates are crafted of heavy-duty cast aluminum and Matte finished in Avocado. Fits Standard switches. Screws incl. Now!
Singl: (9-oz) S17194 **$1.50; 2/2.89**
Dbl: (10-oz) S17202 **ea. $2.49**
Trpl: (12-oz) S17210 **ea. $2.98**
Outlet (9-oz) S17228 **$1.50; 2/2.89**
Combo (10-oz) S17236 **ea. $2.49**



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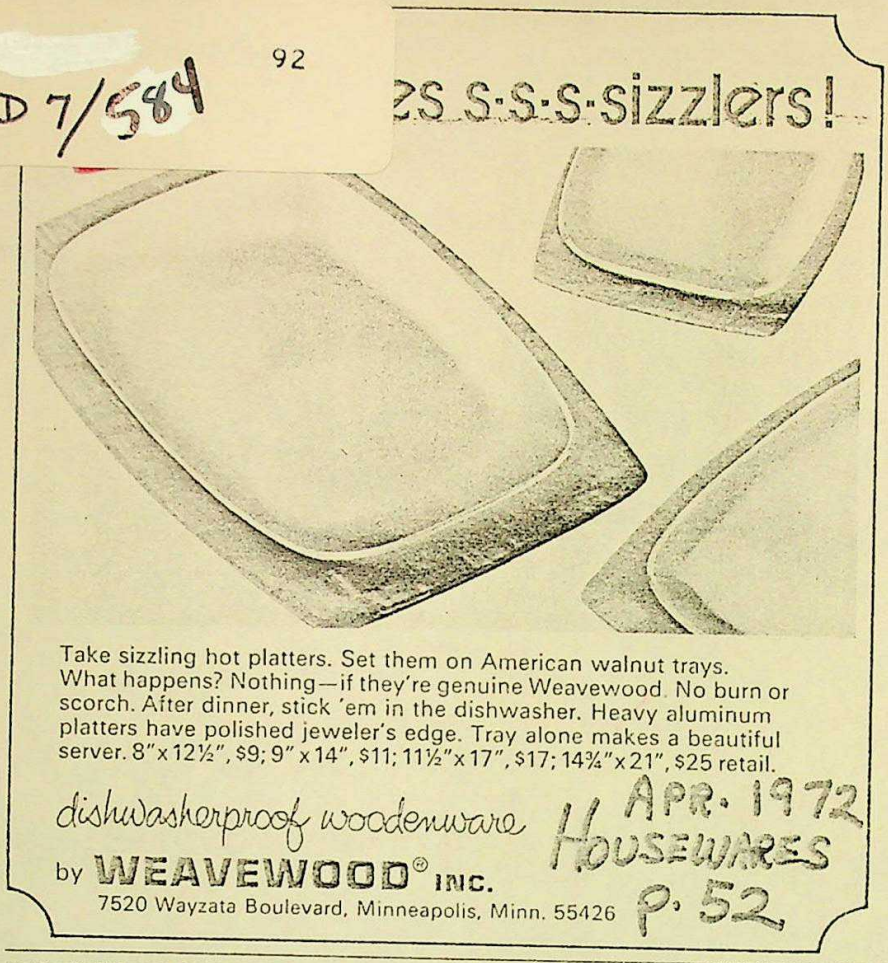


Take sizzling hot platters. Set them on American walnut trays. What happens? Nothing—if they're genuine Weavewood. No burn or scorch. After dinner, stick 'em in the dishwasher. Heavy aluminum platters have polished jeweler's edge. Tray alone makes a beautiful server. 8"x12½", $9; 9"x14", $11; 11½"x17", $17; 14¾"x21", $25 retail.

dishwasherproof woodenware

by WEAVEWOOD® INC.

7520 Wayzata Boulevard, Minneapolis, Minn. 55426

APR. 1972 HOUSEWARES P. 52

TRADE IN YOUR MOTHER'S SILVER FOR REAL STEEL
NATIONALLY ADVERTISED in MODERN BRIDE GLAMOUR SEVENTEEN N.Y. TIMES MAGAZINE
See this outstanding line at all the Major Trade Shows
COSMOS® PRODUCTS
2145 Marion Place
Baldwin, N.Y. 11510
Tel. (516) 623-9222
or (212) 835-3444
REAL STEEL
SCULPTURED BY BEN SEIBEL
EXCLUSIVELY FOR Cosmos

hicago an show will ctober, and his change in calendar was made, in measure, because of the burden placed upon manufacturers to book orders in January and deliver for Spring sales. It was also noted that the dates proposed by the Hilton, where the show is traditionally held, fell on the first weekend after New Years, and would ultimately pose a hardship on dealers. The company's next National Show will be held October 15-17 in Denver.

. . . **Sanyo Electric, Inc.** has a new 2-year service policy on its line of compact refrigerators and freezers. Included are in-home service on all units over 3 cubic ft., and service on under 2 cubic ft. product brought in by the consumer.

. . . **Corning Glass** is now packing use-and-care instructions in Spanish as well as in English with new Pyrex ware products. The 3"x5" folder is, in some cases, placed on the package, as with its Pyrex Stack-Makes dishes.

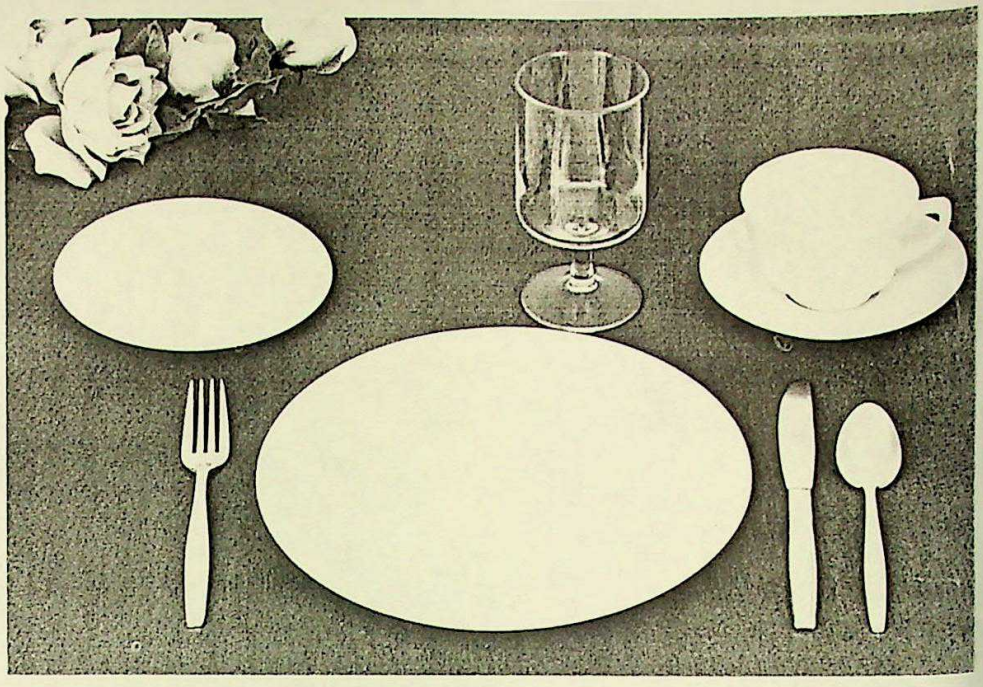
. . . **Corning's** ad campaign includes 30-second TV spots promoting their cookware items through May, with print support in Family Circle, Good Housekeeping and Reader's Digest. Pyrex ware is being promoted in Good Housekeeping, Woman's Day, Redbook, Family Circle and Reader's Digest. Network TV spots will support Corelle Livingware this spring, with print support in American Home, Glamour and Redbook.

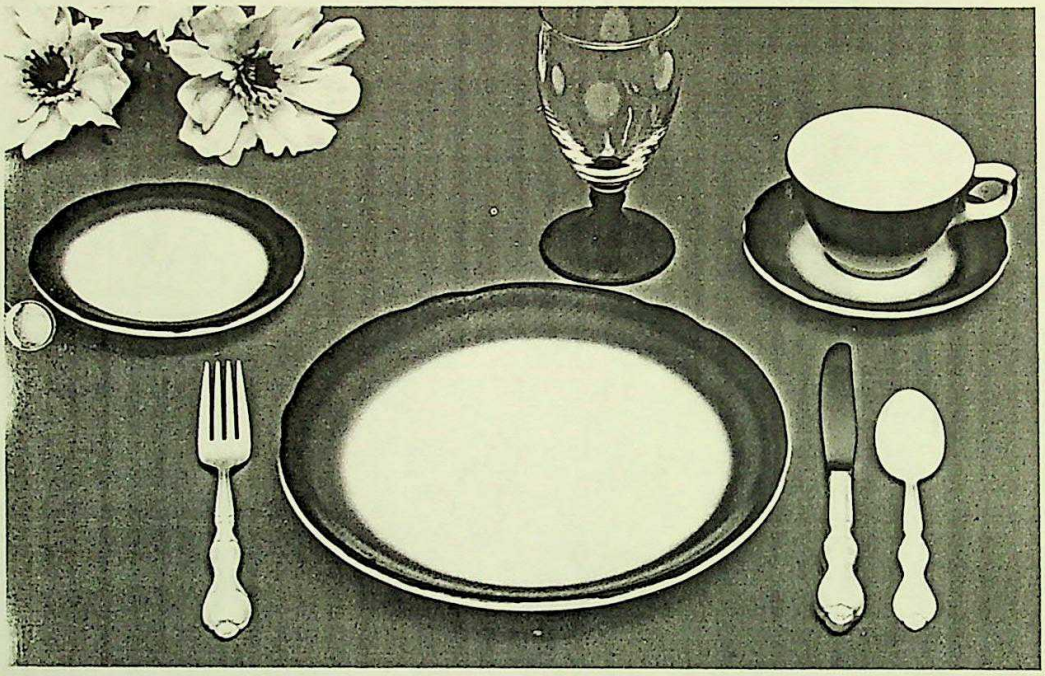
. . . **A Kabar Cutlery display created for Cole National** by Advertising Metal Display Co., Chicago, won two design awards: the Gold Award at the recent Packaging Exposition of the Packaging Institute, and the Award of Excellence at the VASPA Competition sponsored by Chain Store Age Magazine. The revolving 4-sided counter-top display features an interior storage area with locked panels behind injection-molded dust-free windows.

D7/584

SWIRL WHITE

Bouillons U/H Swirl 7½ oz.
Dishes (Platters) Swirl #8 – 11-5/8"
Fruits Swirl #3½ – 4-5/8"
Grapefruits Swirl #1 – 6-7/8"
Plates Swirl #3 – 5-5/8"
Plates Swirl #4 – 6¼"
Plates Swirl #5 – 7¼"
Plates Swirl #7 – 9-3/16"
Plates Swirl #8 – 9-7/8"
Plates Swirl #10 – 10-5/16"
Tea Cups Swirl 7½ oz.
Tea Saucers Swirl 5-7/8"





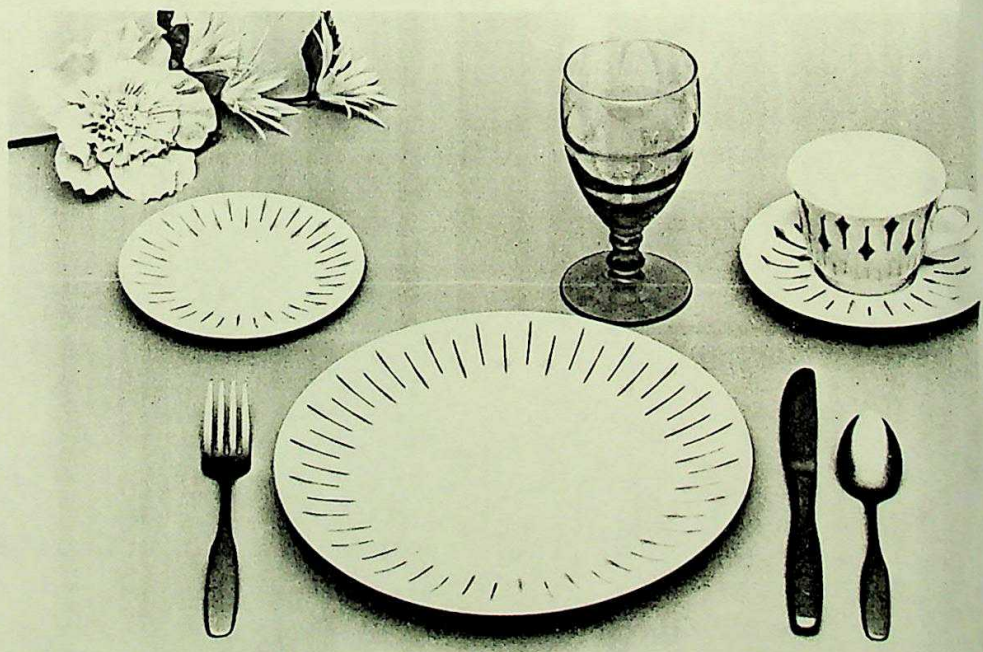
VELVET

Bouillons U/H Bellford 7 oz.
Dishes (Platters) Carlton #7 – 10¼"
Dishes (Platters) Carlton #8 – 11½"
Dishes (Platters) Carlton #9 – 12½"
Fruits Carlton #4 – 4-7/8"
Grapefruits Carlton #1 – 6¼"
Plates Ritz #3 – 5-5/8"
Plates Ritz #4 – 6½"
Plates Ritz #5 – 7-3/8"
Plates Ritz #7 – 9"
Plates Ritz #8 – 9-7/8"
Plates Ritz #10 – 10-3/8"
Tea Cups Bellford 7 oz.
Tea Saucers Carlton 5¾"

JACKSON CHINA
6/27/1972

ELITE

Bouillons U/H Tulip 8 oz.
Dishes (Platters) NR #6 – 9¾"
Dishes (Platters) NR #7 – 10¾"
Dishes (Platters) NR #8 – 11-3/8"
Fruits NR #4 – 4-7/8"
Grapefruits RE #1 – 6¼"
Plates Roosevelt #3 – 5¾"
Plates Roosevelt #4 – 6½"
Plates Roosevelt #5 – 7-3/8"
Plates Roosevelt #7 – 9-1/8"
Plates Roosevelt #8 – 9¾"
Plates Roosevelt #10 – 10-3/8"
Tea Cups Boston 7 oz.
Tea Cups K&T 7½ oz.
Tea Cups Seneca 7 oz.
Tea Saucers Vernon 5-5/8"

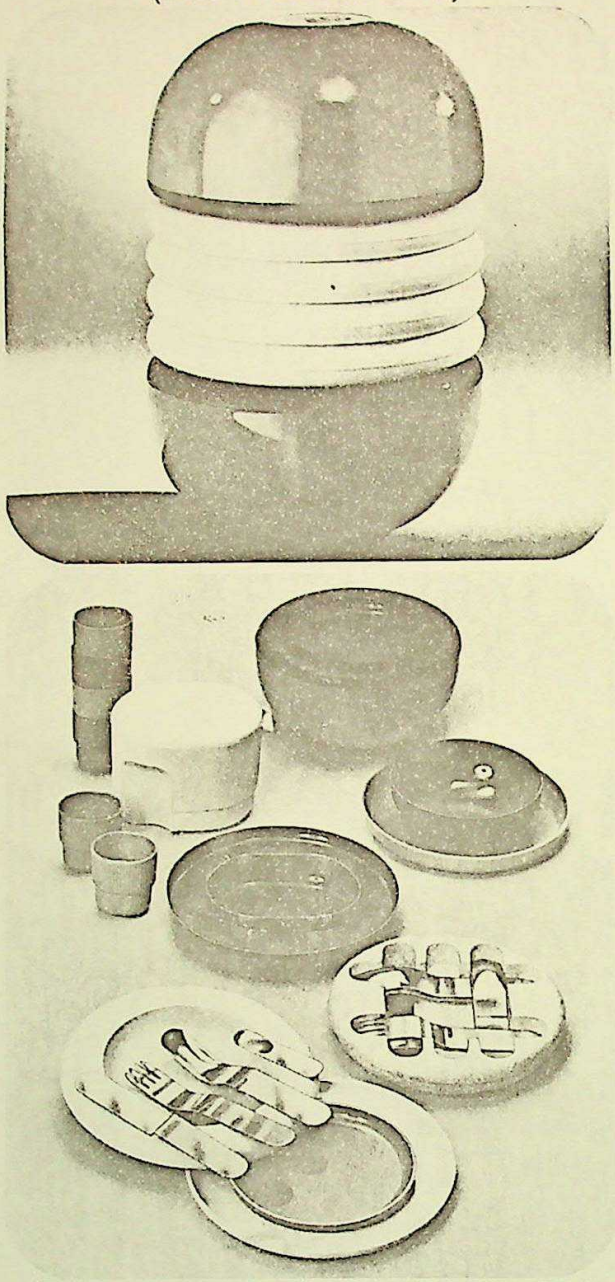


D7/584

AUGUST, 1972

P. 160 AUGUST, 1972

bomba 56
(The Peaceful One)



VILLEROY & BOCH

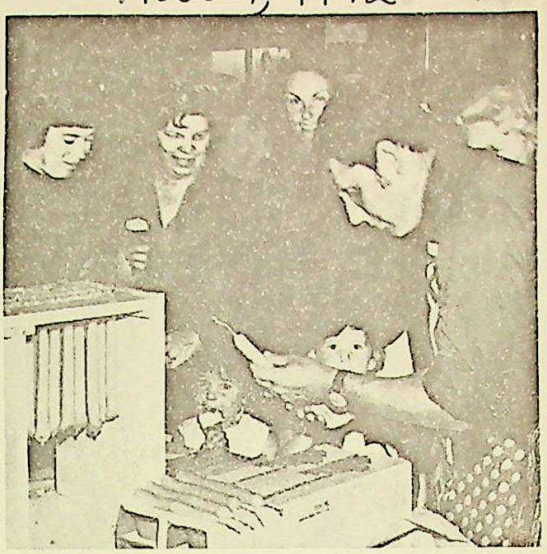
Designed by
Helen von Boch and Federico Fabbrini

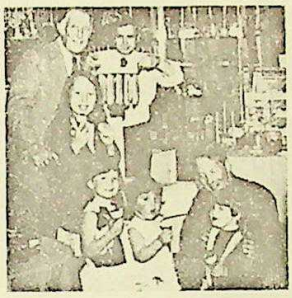
A dinner, beverage & flatware set in one compact unit. Light to lift & carry, easy to handle & put back together./Dinnerware & beverage set made of unbreakable, color fast & dishwasher proof, hard plastic. Stainless steel flatware of the highest quality German chrome steel./BOMBA can be bought in basic 18 pc. set for 4 & "built up" to 56 pc. set for 6 or more. Extra 3 pc. place settings available. Can be used indoors or out, at picnics, mobile homes, boats, campers, etc./ BOMBA comes in handsome black & white box, with its own "carry out" black belt strap. 2 color combinations: White/ Red/Black & White/Purple/Orange. Write for color brochure.

Exclusive U.S. Representative

CERAMAR Inc.

225 FIFTH AVENUE, NEW YORK, N.Y. 10010





Enraptured Lord & Taylor *customers watch Hal Wilensky, Lenox Candles' East Coast regional manager, dip candles, above. At right, tykes enjoy ice cream with store manager, Wm. Heep, Jr., Lenox' N. Y. district manager L. Sussman, and Mr. Wilensky.*

Candles Heat Up L & T, Westchester

Ice cream cones on the house and the sweet scent of hot strawberry candle wax made a winning combination to introduce the candle shop at Lord & Taylor's Westchester branch in New York recently.

Lord & Taylor's first candle promotion, the inspiration for which Lenox Candles' "Neapolitan" collection, was advertised locally and promoted by signs in key spots throughout the store. It drew crowds of sweet-toothed customers, who streamed through the candle department, cones in hand, to watch a demonstration of candle dipping.

"The candle shop is now clearly identified in the customers' minds," notes the luxury department store's buyer Rune Englund. "The real importance of the event is not in the day's solid sales, but in what the shop will do in the future."

Mr. Englund and William G. Heep, Jr., Westchester store manager, took part in the activities. They joined customers in watching the dipping of strawberry taper candles.

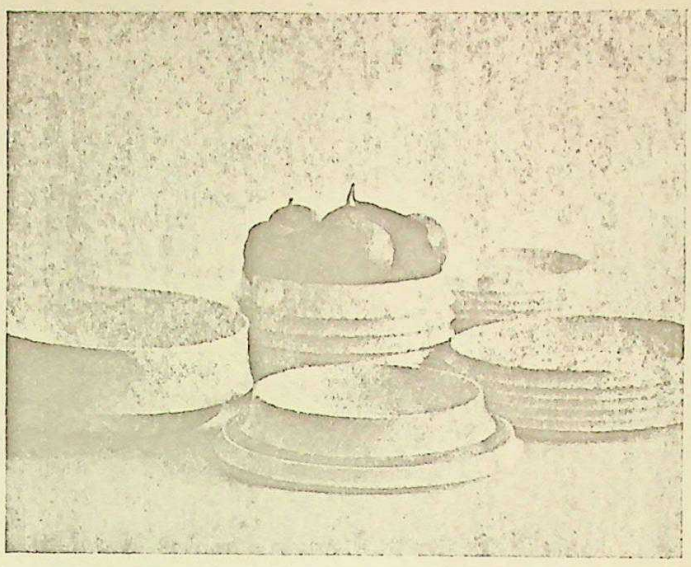
Then came the payoff in on-the-spot sales as the entranced customers bought stock displayed in the shop and on special display tables around the department. Even the strawberry tapers had solid sales.

Ice cream and candles had made the day!

D7-584

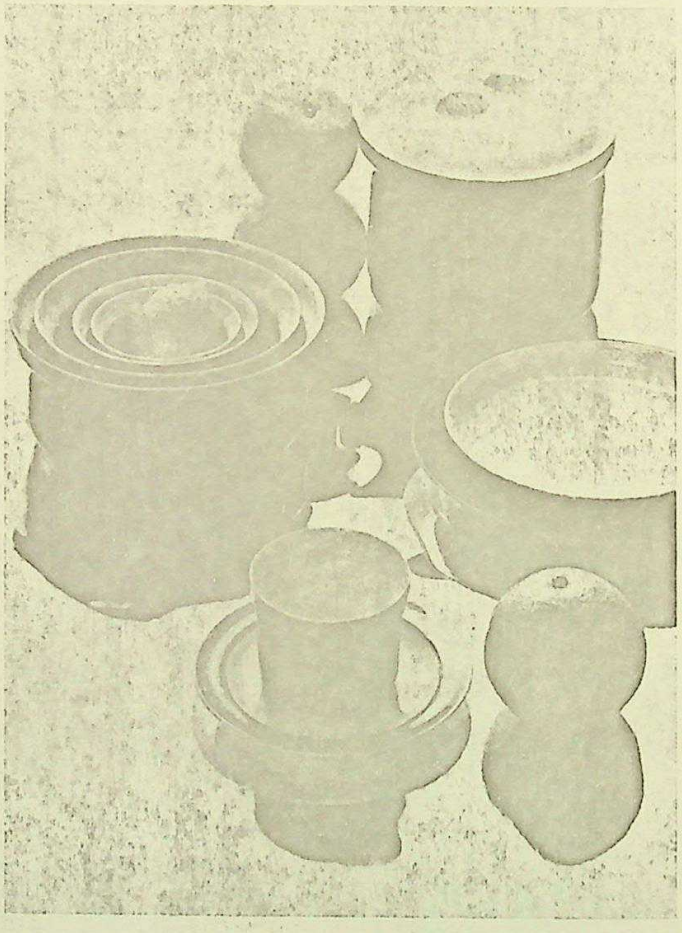
NEW PRODUCTS IN PICTURES

TABLEWARE INTERNATIONAL p. 34 DEC. 1972



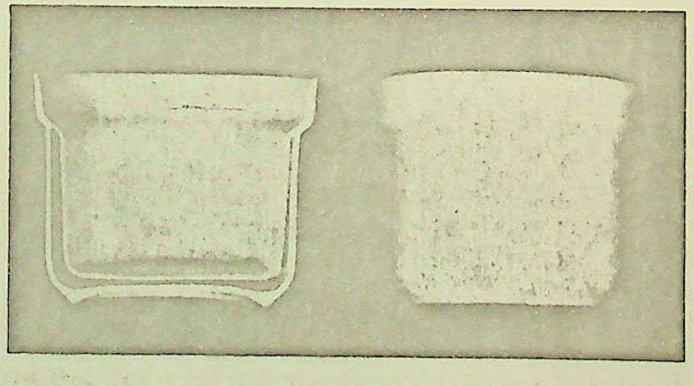
Eco is a new range from Richard-Ginori, Italy, designed by the architect Gariboldi. The idea behind the range is simple, a series of different containers, some of them oven-proof, for use in the modern home. The cup has no handles, instead it is made of two layers of porcelain with a vacuum in between which keeps liquids warm inside, and the outside cool to the touch. The decoration is underglaze and consequently dishwasher-proof. This unusual set is made at the Sesto Fiorentino factory, a direct descendant of the first Ginori factory of 1735

One of the London scenes on a new range of coloured tablemats from Vista Print, designed by Alex Jawdokimov. This particular example is in cellulose finish with a cork back, but the range is also produced in flexible vinyl and felt-backed melamine. The cellulose finish retails at approximately £2·40 for a set of four, or 60p an individual mat. Also available a matching set of wine mats which retails at 80p for four. The range is being extended to include six different designs



Pagoda, a series of acrylic plates from Guzzini which won the Macef prize this autumn. Available in red or white, they were designed by Paolo Tilche

The Eco range features two layers of porcelain with a vacuum in between



D7/584

TABLEWARE INTERNATIONAL

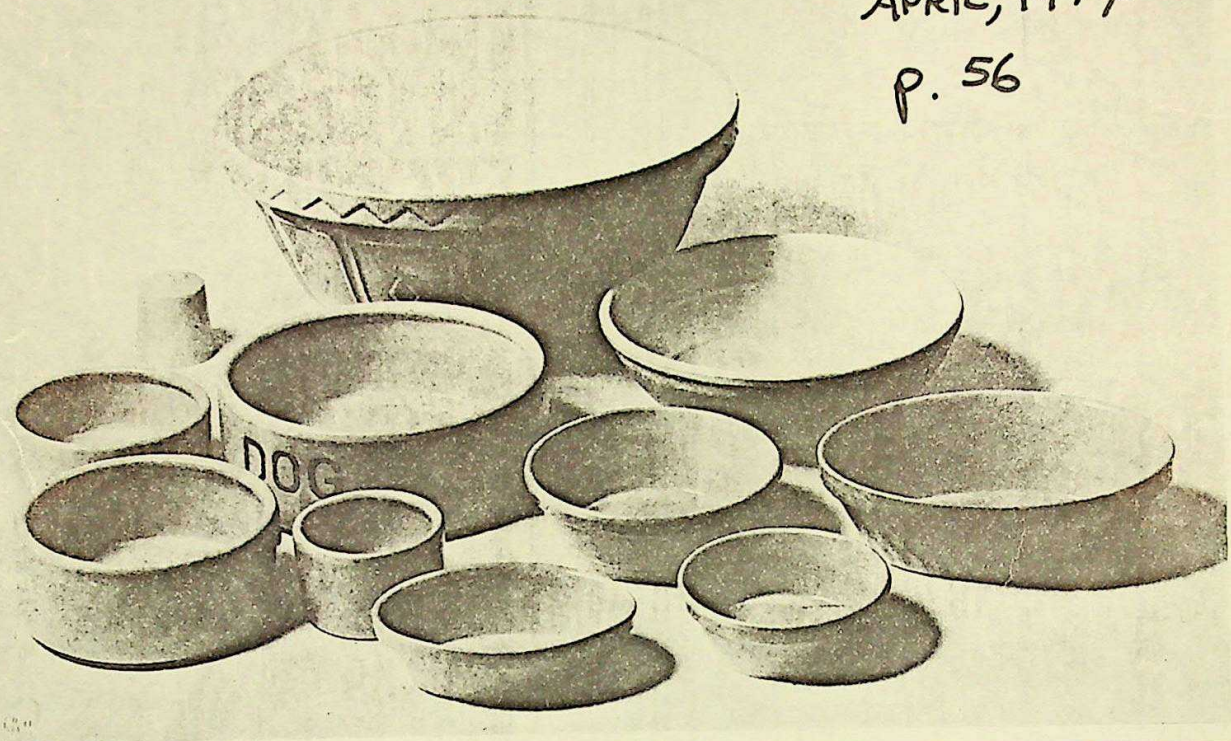
APRIL, 1974

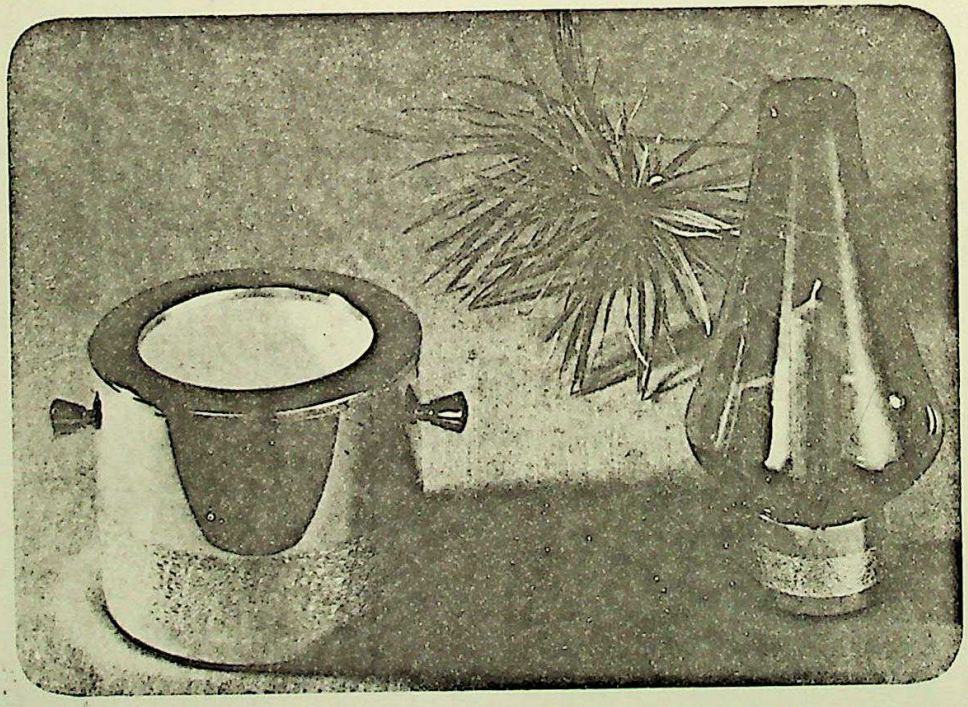
p. 56

Mason Cash

Earthenware for Cooking & Pet Feeding Dishes

Mason, Cash & Co Ltd Pool Potteries Church Gresley Burton-on-Trent Staffs.





Two recent additions to the "Morning Mist" collection

Elegant modern silver plated tableware—

Exclusively from

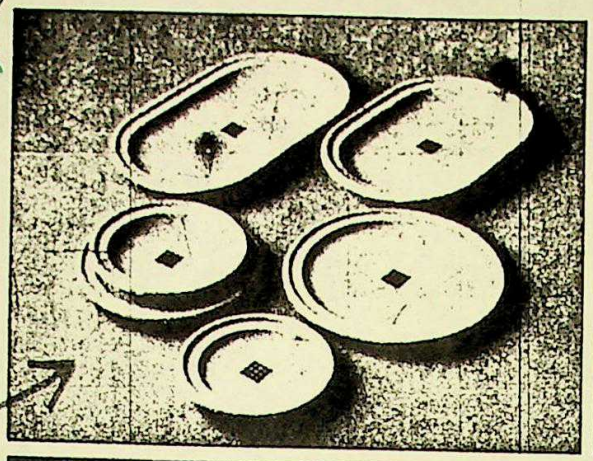
HANSCO LTD

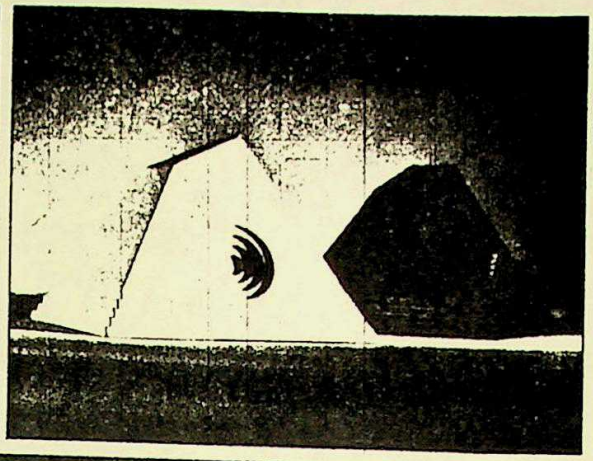
246 Vauxhall Bridge Rd
LONDON SW1

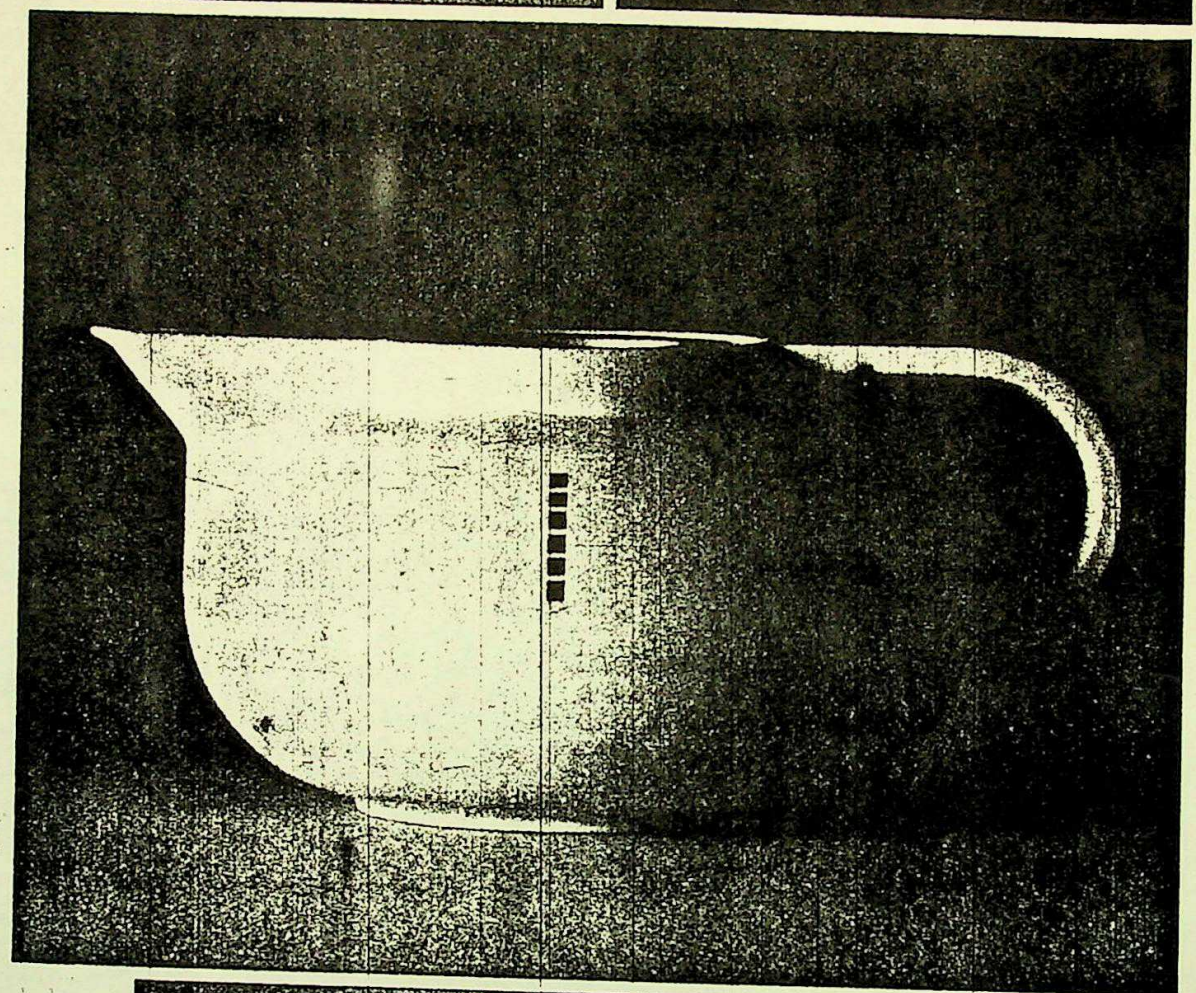
Tel: 01-834 9693

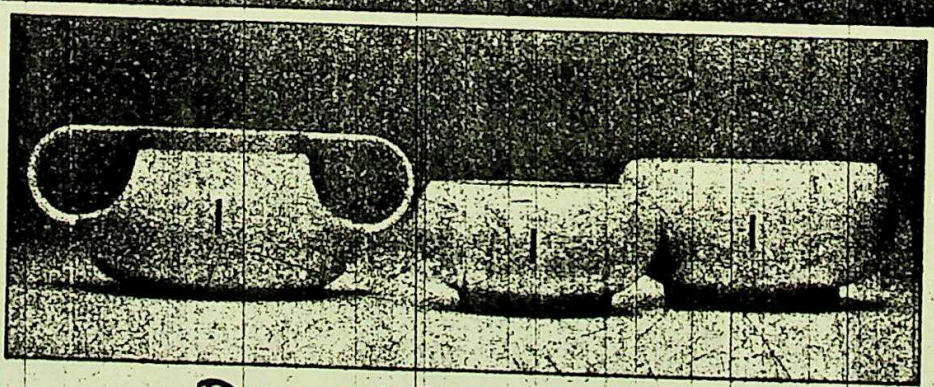
Please write for details of full range

D7/584
XA

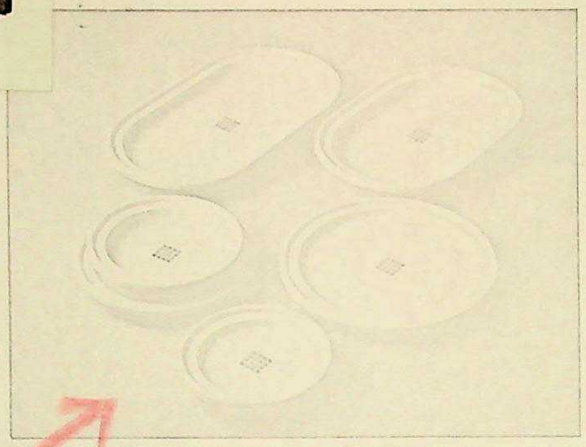


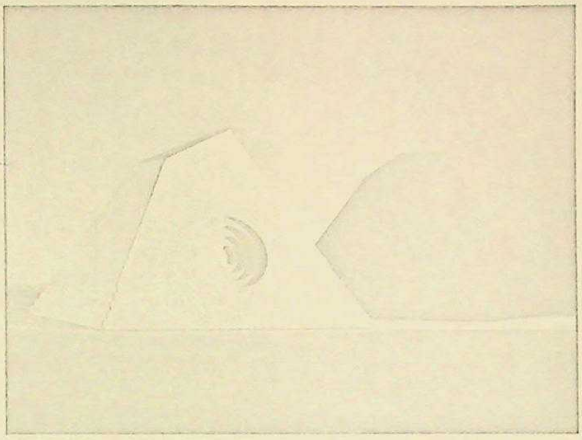


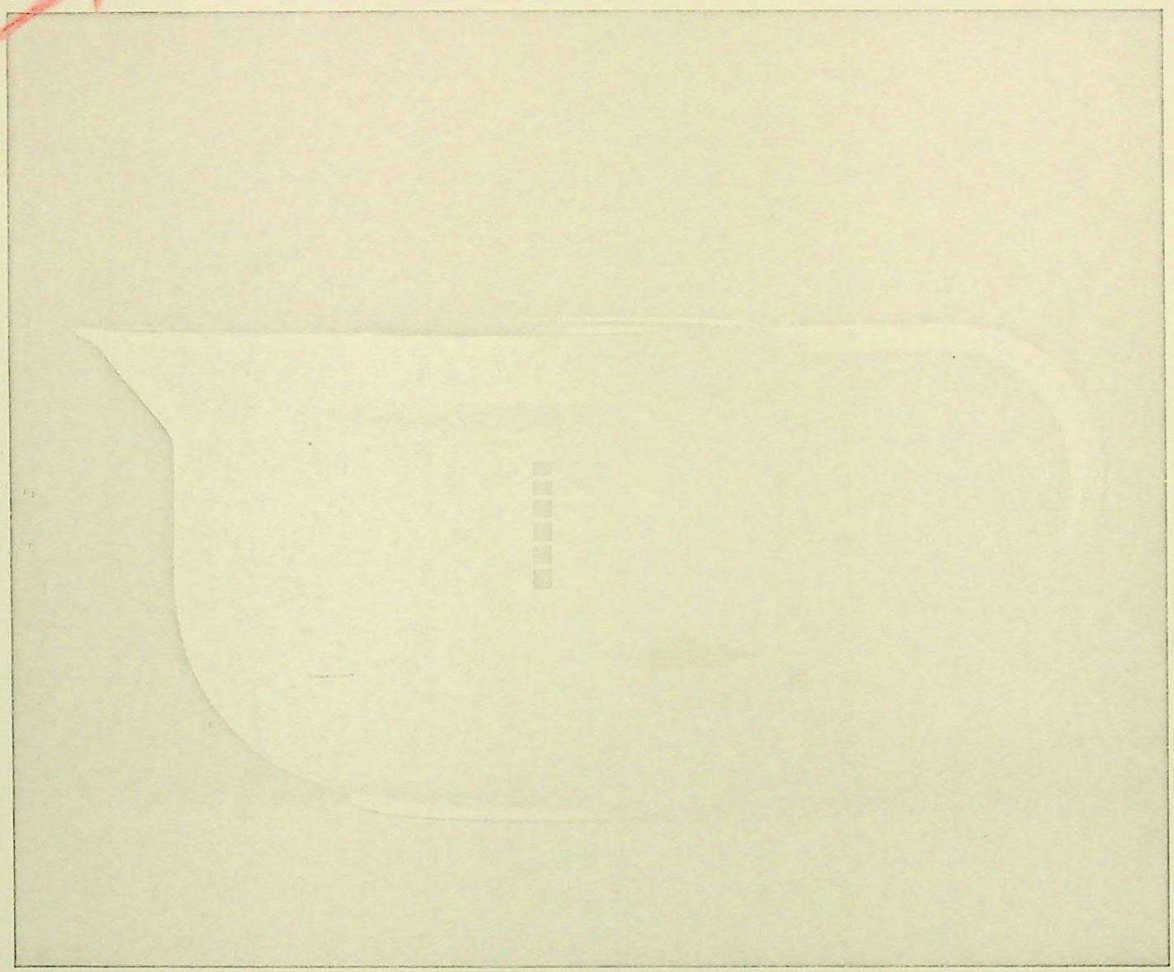


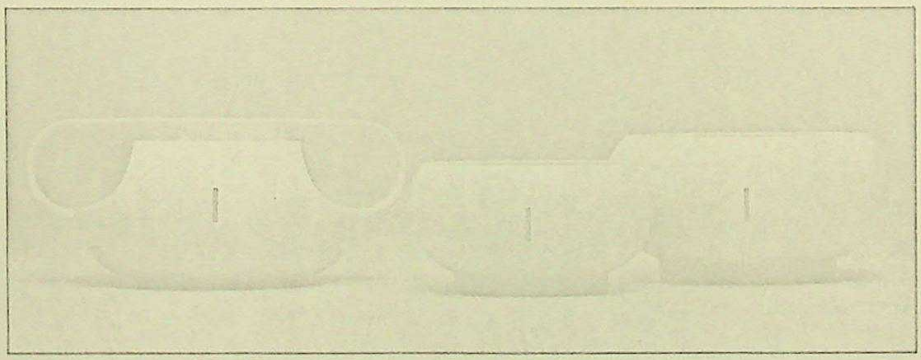


DESIGN 312 PAGE 67
DECEMBER, 1974





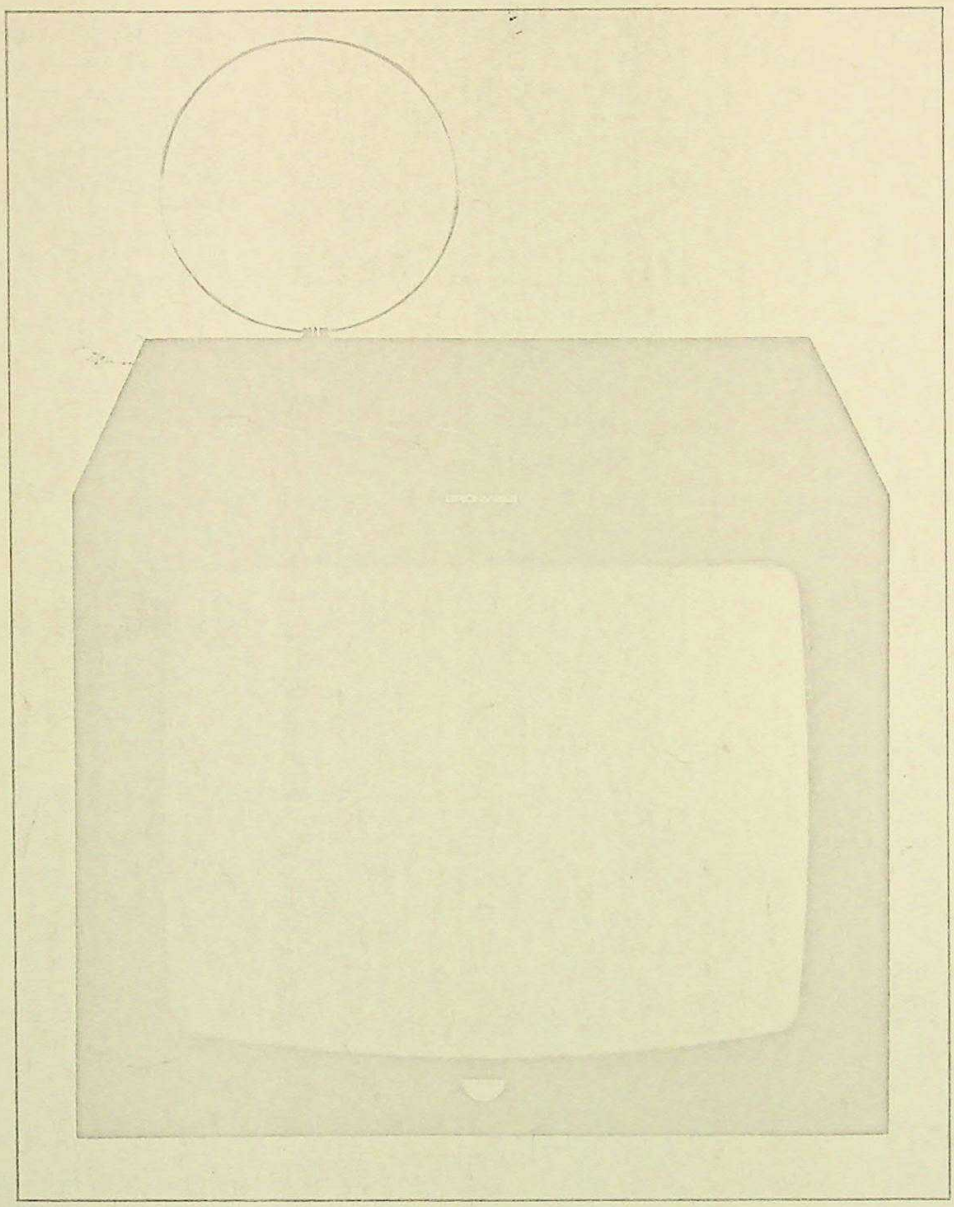




ASTI'S AMBIT

p. 66

ILSE GRAY REPORTS ON THE RECENT WORK OF AN ITALIAN DESIGNER WHO SPECIALISES IN NON-SPECIALISATION



BETTER COPY IN D7-3XR

Milanese designer Sergio Asti, like many of his Italian contemporaries, designs impressively varied products ranging across very different materials and disciplines. His work in the past has included furniture, light fittings, desk equipment and tableware, and he seems equally at home when designing in steel, glass, marble, ceramics or plastics.

Manufacturer Brionvega recently started production of this colour tv set with 18in (457mm) screen, called Pally. Asti has tried to keep the overall size to a minimum, locating all control knobs on the top instead of conventional front and side mounting. Front, back and base members and the knobs are made of injection moulded abs, housed in a wooden casing painted with Nextel by 3M. The colour throughout is black. The loudspeaker is in the base with sound directed forward. The set is not yet available in the UK.

As many industrial designers have found to their cost, open briefs are often more difficult to fulfil than restrictive ones. When designing a product which has a less-defined function than a tv, such as a vase, the design problem for Asti becomes more a research of shape. His ceramic containers for Knoll International *top right* showed his preoccupation with the less usual geometric shapes and the interaction of cut-off angles and curves.

In his Dada tableware for Ceramica Revelli *right*, he is more concerned with spherical forms offset by formal geometric decoration. The soup bowls have a comforting, solid look about them – more for winter minestrone than iced consommé. The tureen and teapot have inverted curves under handles which are flush with the lid and rim. The range in matt black or white includes plates, oval dishes, and a tea or coffee set.

D7/584

JUNE 1975

here comes solaris

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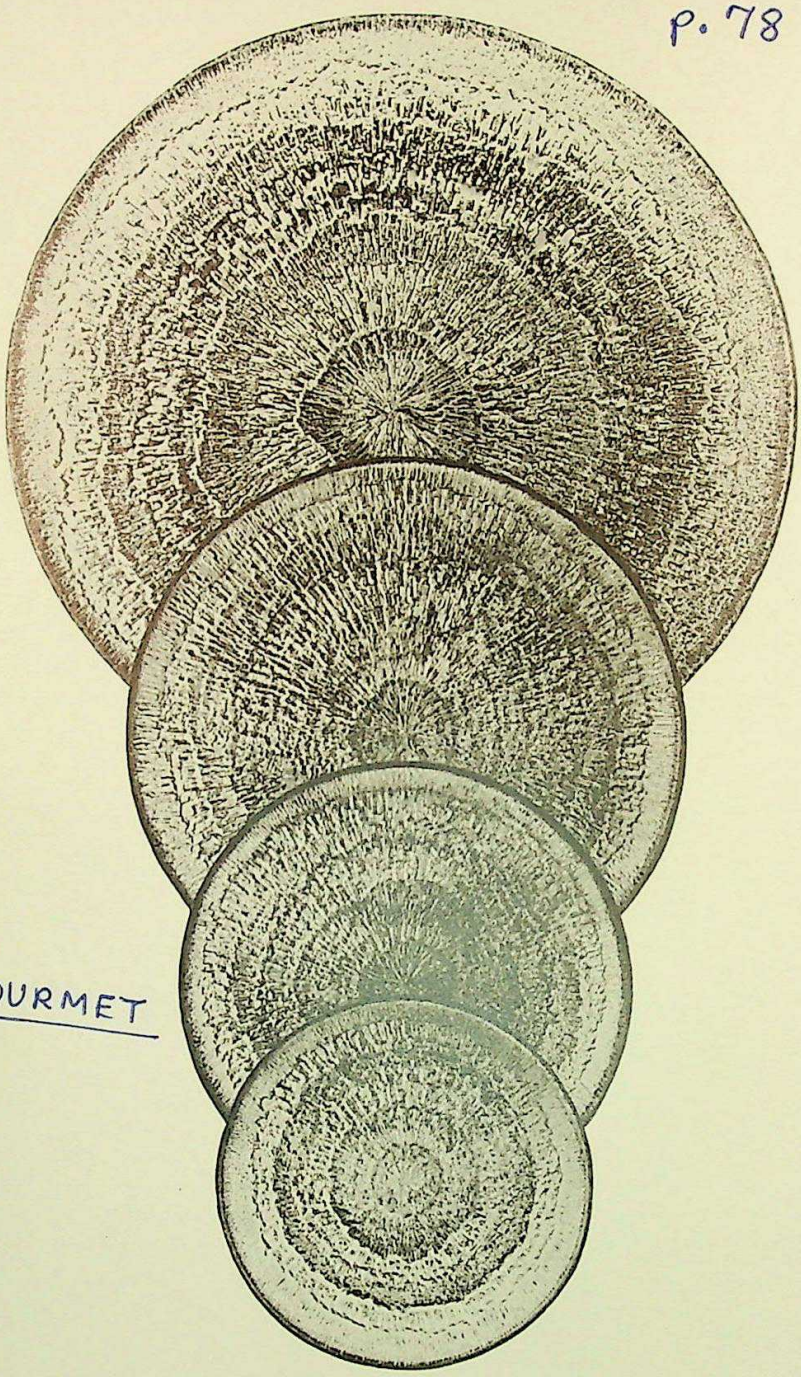

Tapio Wirkkala's bright new glass plate design.
Four sizes—6½" 8" 10" 14"—
for formal and informal dining and serving.
Also a 6" bowl. Gift-boxed.
Solaris looks beautiful with all our designs
which bear this mark:

iittala USA ltd.
225 Fifth Avenue
New York, N.Y. 10010
(212) 689-7430

in Canada:
R.G. How Limited
10217 Cote de Liesse
Dorval, Quebec

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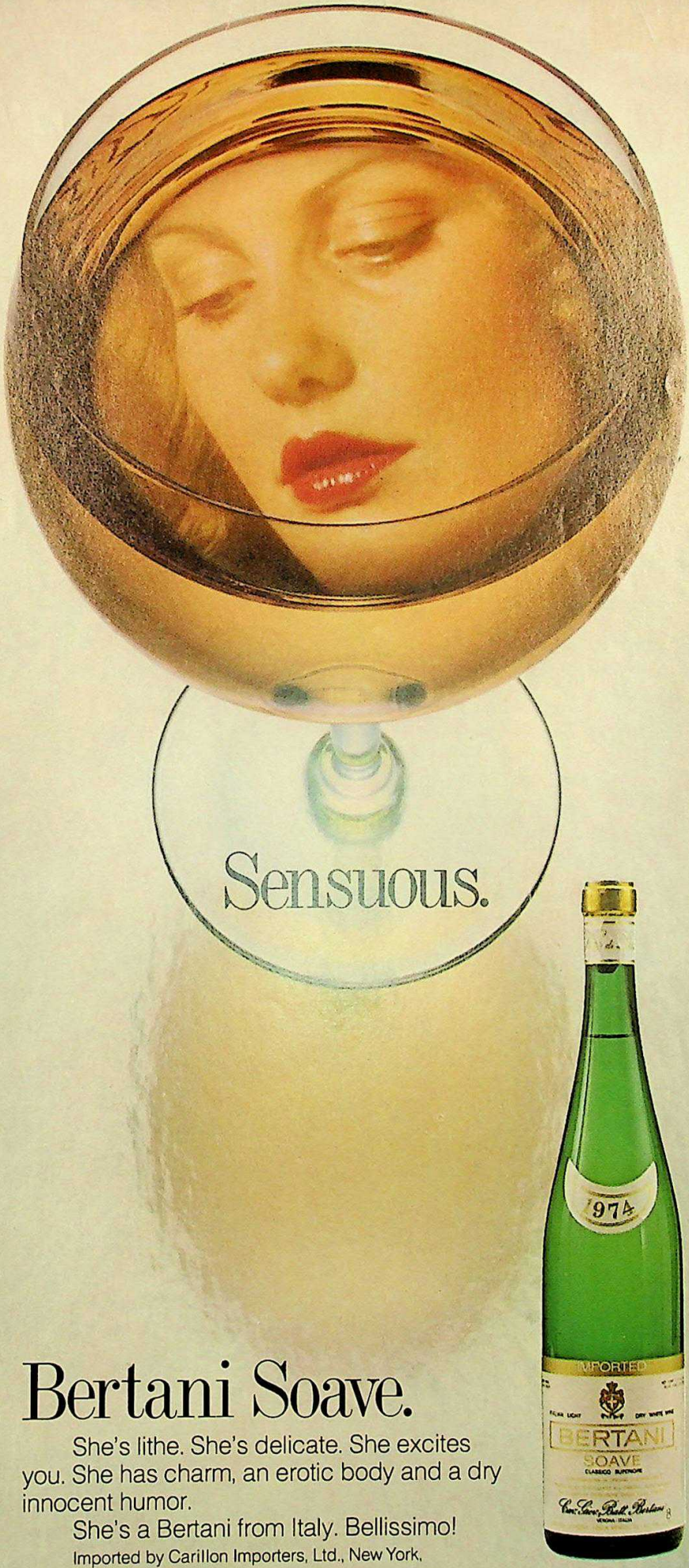


Bertani Soave.

She's lithe. She's delicate. She excites you. She has charm, an erotic body and a dry innocent humor.

She's a Bertani from Italy. Bellissimo!

Imported by Carillon Importers, Ltd., New York.

D7/584

Keep your cool—or your hot—food, that is, just so with carry-along PICNIC PACK.

In its insulated tote bag, carry-along Picnic Pack helps keep foods hot or cold—lets you prepare complete meals in your well-equipped home kitchen and enjoy them at the picnic or aboard your boat hours later, still at proper serving temperature. Five bright aluminum pans nest into one compact unit with a wire bail to lock them together, and all slide neatly into the insulated, candy-striped tote bag.

p. 44

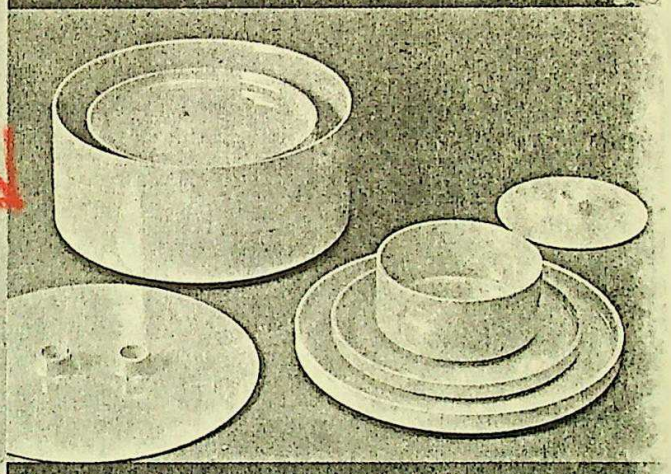
#3415. Picnic Pack $26.75 (6)

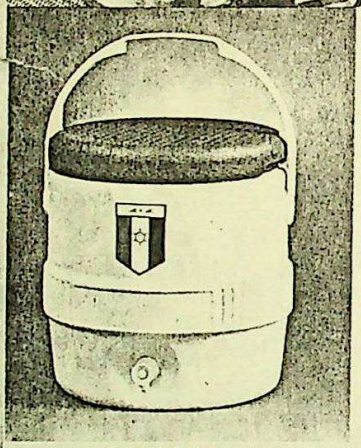
Chris Craft Gifts and Gear 4-5-1976

THIS AWARD WINNING MELAMINE DINNERWARE WAS NOT DESIGNED WITH BOAT USE IN MIND—BUT IT COULD HAVE BEEN.

A completely new concept in melamine design, this handsome, contemporary dinnerware has the durability, the compact stackability, and the versatility that boat use demands. Created by the noted Italian designer Massimo Vignelli, the set, called Max I, has been chosen for the permanent collection of New York's Museum of Modern Art, has won the Compasso d'oro in Italy, and has been included in the design exhibits sponsored by the Smithsonian Institute. 25-piece set, consisting of 6 dinner plates, 6 salad plates, 6 soup bowls, 2 fruit bowls, each with cover, serving bowl and cover, tray/platter, stacks and nests snugly in just 9¾" x 9¾" x 14" high. Color choice, yellow or white.

Max I Dinnerware Set:
#567. Yellow; **#568.** White
$54.95 (12)

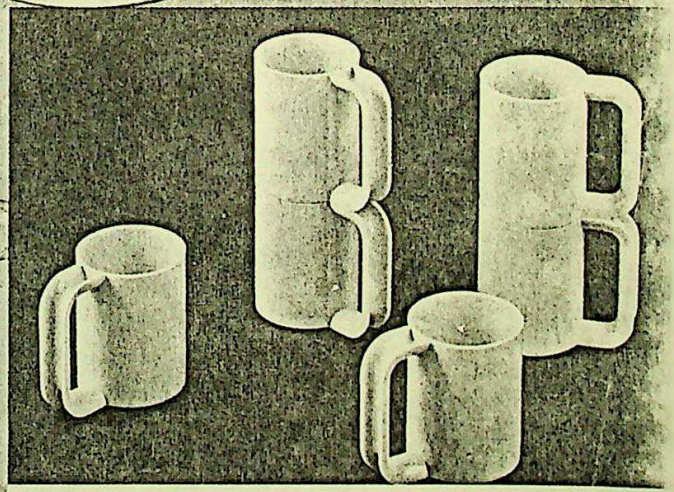




The 'COOL SEAT' a double-duty beauty—keeps ice unmelted, drinks cool for days, and it's a dandy extra seat aboard.

Drinks on tap, and a seat on top—the 'Cool Seat' not only earns its way, it's never *in* the way. It holds a full three gallons of iced lemonade, water, or what-have-you, and will keep the contents refrigerator cold for 48 hours and more. (If you're not in the mood for lemonade, it will hold more ice cubes than you can shake a swizzle at.) Strong, too—seat-top lid will easily support a 300-pounder. Nylon dispenser spigot is recessed, can't drip, leak or snap off.

#249. Cool Seat $19.95 (6)



AIR PUMP ACTION FILLS YOUR CUP OR GLASS FROM THIS INGENIOUS VACUUM JUG.

Everest AirPot will carry an ample liquid cargo—over a half-gallon—and keep it piping hot or frosty cold for many hours. Since, once filled, it need not be opened to pour, the temperature of the contents is maintained far longer than in other type containers. Much handier, too, with no need to lift, no chance to spill—the patented mechanism uses air pressure to release controlled quantities of the beverage. Exterior is rugged metal, in choice of attractive walnut or floral design; easy-tote handle, lid, stopper and revolving "lazy susan" bottom are tough plastic.

Everest AirPot
#3491. Floral; **#3492.** Walnut **$35.00** (5)

MAXMUGS.

Designed by Massimo Vignelli to complement the Max I dinnerware set. Maxmug is a multi-purpose stacking mug with a 14½ ounce capacity for hot and cold drinks and soups. A large handle is easy to grip and hold and keeps fingers comfortably away from hot liquids. Machine washable. In yellow or white, set of 6.

Maxmugs: #3663. Yellow; **#3664.** White
set of 6, **$10.00** (5)

D7/584

Crispins®

D7/23

A lot of little things that make a big difference.

MAY 1976

page 38

Better Homes & Gardens

Salad Crispins gives any salad more flavor than you can get with just the salad dressing alone.

Just a simple shake of the can turns your everyday salad into something that's simply great. Try Salad Crispins.

When you're trying to make salads special, it's the little things that count.

least during their you
And if you want to
kind of man "typi
cumbs, researchers at
Zion Hospital and M
ter in San Francisc
cently described him.

He is the habitually
aggressive, highly con
dividual who is consta
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less time; his body
are brisk, his speech
and he often seems
ready to "explode." T
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Researchers have
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susceptible. As to the
of heredity, statistics
some families do ten
more heart attacks. B
that can be attributed
common habits, or the
or all three, or none
unanswered question.

**What does it feel
to have a heart at**

According to the
Heart Association,
symptoms of a heart
clude: a severe painfu
of pressure in the cer
chest, often accompani
on the left side in the a
der, neck, or jaw; sudd
shortness of breath
sweating; nausea and
pallor, weakness, and c
ly loss of consciousnes

Not every case has
of those symptoms, hov
sometimes the only
may be discomfort in
area. And that symp
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some cases, the pain i
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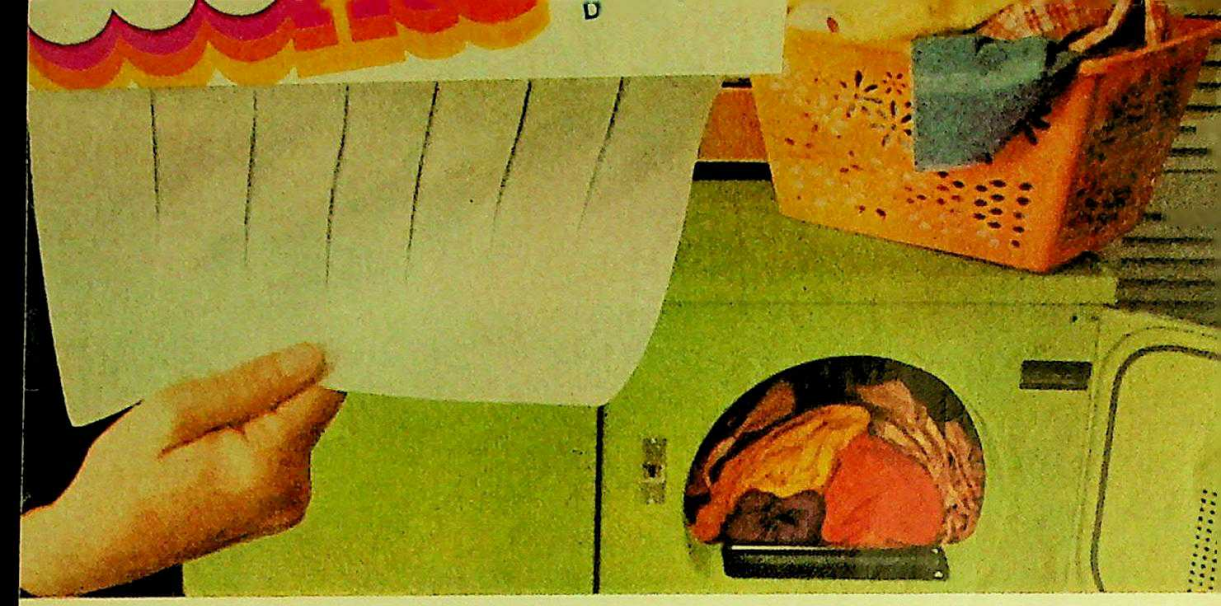
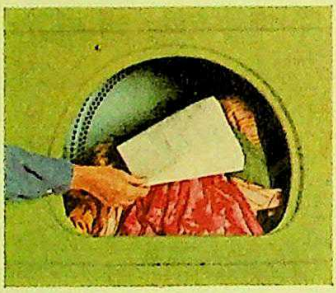
Chest pain, of cours
sult from many other



oducing Bounce.
ible new fabric softener
works in the dryer.

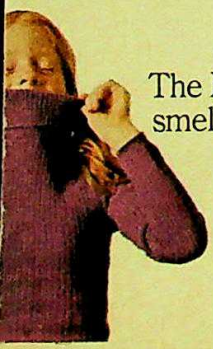
Discover the Bounce Touch. Bounce Touch makes clothes really soft, helps prevent static cling, and leaves things smelling clean and fresh. Just tear off a sheet of Bounce and put it in the dryer on top of the wet wash. No liquids to pour and no rinse cycle to catch.



e Touch makes your husband's mas really soft.

The Bounce Touch helps prevent static, so your son's synthetic socks won't cling.

The Bounce Touch leaves things smelling clean and fresh.



New Bounce is so easy to use, you'll want to dry every load with it. So give your family's clothes the Bounce Touch, the nicest thing that ever happened to the family wash.

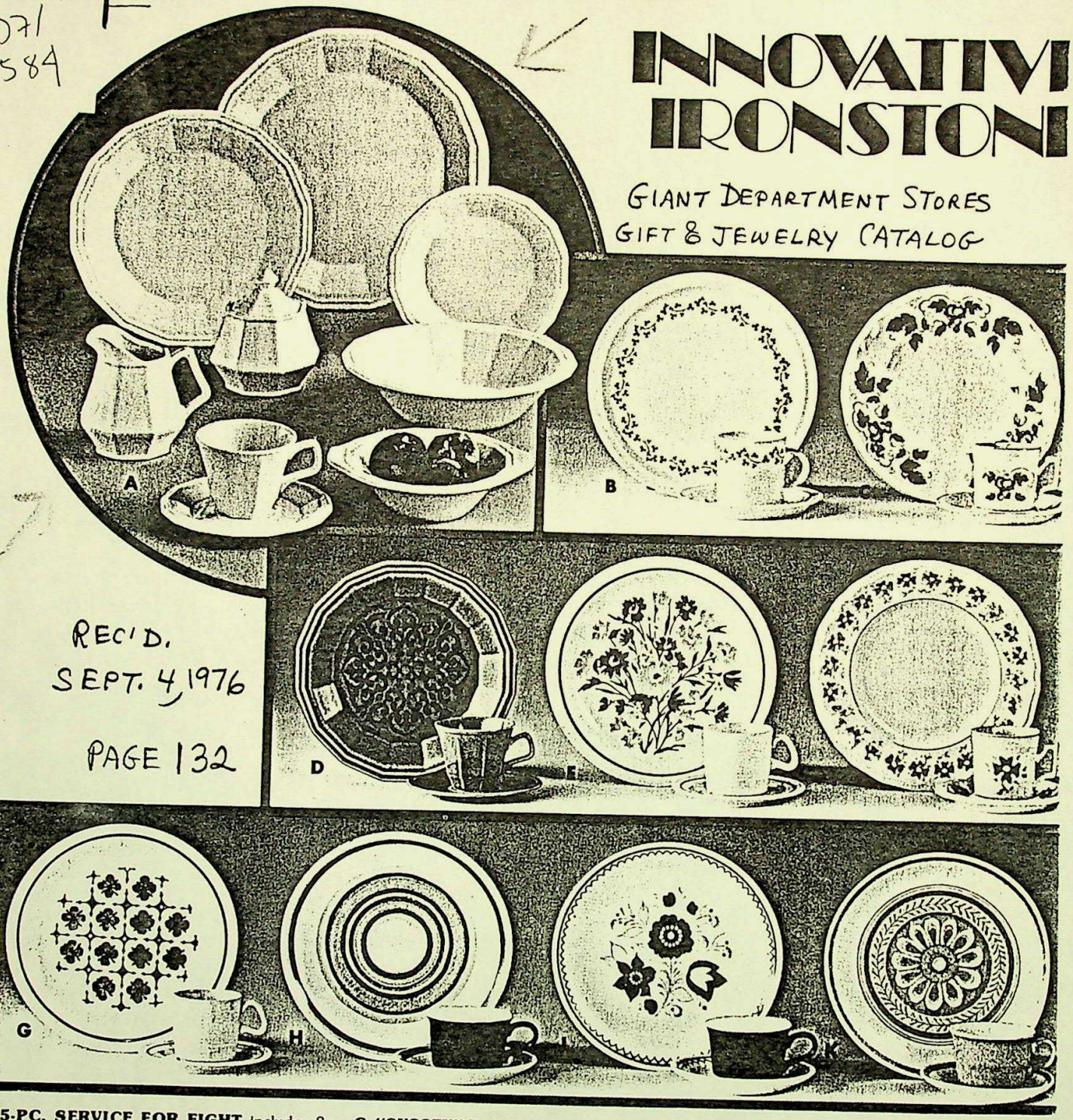
unce
seal.

©1975, The Procter & Gamble Company

D71
584

INNOVATIVE IRONSTONE

GIANT DEPARTMENT STORES
GIFT & JEWELRY CATALOG



REC'D.
SEPT. 4, 1976

PAGE 132

45-PC. SERVICE FOR EIGHT Includes 8 each: dinner plates, cups, saucers, soups, bread & butter plates. One each: creamer, covered sugar bowl, vegetable bowl and platter. Sets go from oven to table, are dishwasher-safe.

A. "DOVER WHITE" Ironstone. Starkness and simplicity to accent with vibrant colors. 45-pc. service. Jepcor Model CW100.
6501308$6000.....*Your Cost* **39.97**

B. "WILD SHAMROCK" Irish Erinstone. Speckled background set off by a chain of fresh-looking shamrocks. 45-pc. service. Mikasa Model T1025.
6503924$12000.....*Your Cost* **72.97**

C. "SUSSEX" English Ironstone with fruit motifs on white background, gold rim. 45-pc. service. Mikasa Model R3027.
6503908$12000.....*Your Cost* **79.97**

D. "MILANO GOLD" Ironstone. Black scroll design on stunning gold background. 45-pc. service. Jepcor Model CW111.
6501316$6000.....*Your Cost* **39.97**

E. "NEW PARADISE" Ironstone features festive floral pattern on an off-white background. 45-pc. service. Jepcor Model HS280.
6501324$6000.....*Your Cost* **41.93**

F. "PICCADILLY" English Ironstone. Sparkling white with border floral sequence. 45-pc. service. Mikasa Model R3022.
6503916$12000.....*Your Cost* **79.97**

G. "PETALS" Ironstone. Combines a soft spray of flowers with an off-white background. 45-pc. service. Jepcor Model HS240.
6501225$6000.....*Your Cost* **41.93**

H. "SANTA FE" Ironstone. White background beautifully banded in earth tones. 45-pc. service. Royal China Model 45/42735.
6501043$4700.....*Your Cost* **32.99**

J. "NUTMEG" Ironstone adds a spicy note to your serving. 45-pc. service. Royal China Model 45/42728.
6501001$4700.....*Your Cost* **32.99**

K. "CASABLANCA" Ironstone with a mosaic design in antique gold and white. 45-pc. service. Royal China Model 45/42701.
6501019$4700.....*Your Cost* **32.99**

D7/584

1977 APRIL

...NSION: Form Plastics Co. now markets a packaging system that ...ibility of packaging pie wedges at the same production rate that it lids sandwich containers. This feature for the vendor/contract feeder is accomplished with the addition of a newly designed pie—wedge plate which can be added to existing models, Form claims. For more information on this model, SA-100, write Form Plastics Co., 91 Joey Drive, Elk Grove Village, Ill. 60007.

Motorola Introduces Alternative To CB Radio

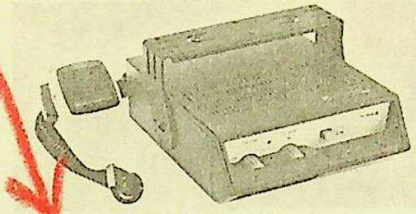
SCHAUMBURG, Ill. — Motorola is introducing a new line of low-priced "Moxy" FM business radios for use as mobile (vehicular) units or base stations. Priced between CB radios and current FM business radios, "Mony" radios are available with options such as Digital Private Line (DPL) and Private Line (PL) coded squelch systems capability, an extender circuit (Low band only), an external speaker, gain antennas, a handset with hang-up cradle, inverted escutcheon, and a locking mounting unit, Motorola reports.

The "Moxy" line is available in UHF, high band and low band. Power outputs range from 10 to 25 watts, Motorola reports.

The company claims that channel overcrowding, a common complaint among CB business users, is greatly reduced because each commercial user is assigned a frequency which is limited to business use only. In addition, the owner can order PL or DPL coded squelch to screen out messages on the channel that were not intended for him.

Motorola writes that "Moxy" radios can be easily installed in cars, trucks or tractors, as they are less than three in. high, seven in. wide and 11 in. long. Mobile units can weigh only three pounds.

For more information, write Motorola Literature Distribution Center, 1301 E. Algonquin Rd., Schaumburg, Ill. 601976.



"MOXY" LINE

VEND APRIL, 1977 P. 34

TRANSAFE®
INSULATED CONTAINERS

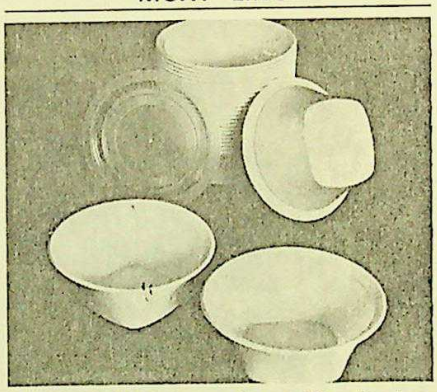
THEY KEEP THEIR COOL!

TRANSAFE insulated containers STILL are the surest way to keep sandwiches fresh and your ice cream solid on day in and day-out truck deliveries. TRANSAFE lets you economize and conserve energy. TRANSAFE is light, easy to handle, and comes in many models.

WRITE OR CALL for information and prices

CORNISH CONTAINERS, INC.

203 W. SOPHIA STREET
MAUMEE, OHIO 43537
(419) 893-7911



LEAKPROOF: Sweetheart Plastics has announced an addition to their line of "Copley Square" plastic disposable dinnerware line, a 10-oz. bowl with an inside-fitting lid. Sweetheart reports that the tight fitting lids make the product splashproof and leakproof, and ideal for institutional foodservice, particularly patient meal service. The square bottom is designed Sweetheart notes, to take up minimum space on meal trays. The bowl is constructed of non-absorbent plastic with a smooth finish and is available in white and yellow.

Bondware Joins Continental

DES PLAINES, Ill. — As part of a major corporate realignment, Continental Bondware became a member of the Continental Group, Inc., formerly Continental Can Company, Inc.

caterers to drivers, and ... plications.

Also discussed was a $24 mil... action anti-trust action whic... instituted against the major s... ducers retroactive to 1949. ... ment fund had been establi... Palm Springs meeting pre... U.S. District Court of North... fornia's decision to accept ... caterers for a portion of the s...

General Foods Offe... Two Jell-O Brand I...

WHITE PLAINS, N.Y. ... Brand desserts will soon ha... flavor gelatin and a new flavo... pudding.

Jell-O Peach Flavor Ge... Jell-O Pistachio Flavor Instan... and Pie Filling are being i... throughout the country b... Service Products Division o... Foods Corp.

Jell-O reports that these ... have been available to the ... trade since January, and ha... had a high consumer accept... are now available to food s... erators in two pack sizes: p... Gelatin is offered in 12 2-... 4-1/2-lbs. and Pistachio Puddin... able in a 12/2-lb. packs.

Maryland Cup Elec... Two Vice Preside...

OWINGS MILLS, Md. ... Shapiro and Arnold Sh... members of the board of ... Maryland Cup Corp. have ... senior vice presidents of t... Previously both served ... presidents of Maryland Cup.

Albert Shapiro serves as ... the company. He has ... Maryland Cup since 1947. ... both a B.S. and M.D. degr... University of Maryland.

Arnold Shapiro is preside... Eastern Baking Co., divisi... land Cup Corporation. ... president and a director of ... pany's sweetheart Plastic... Wilmington, Mass.

Arnold Shapiro received a ... Dartmouth College.

Campbell Soup Na... Kirk, Dale To Pos...

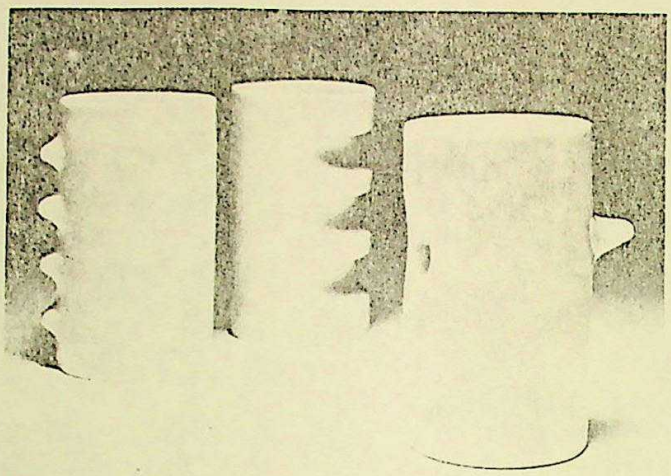
CAMDEN, N.J. — Cam... Company has announced ... tions of George O. Kirk vi... and sales manager, frozen ... A. Jack Dale, previously ... assignment in Campbell ... pany's personnel departme...

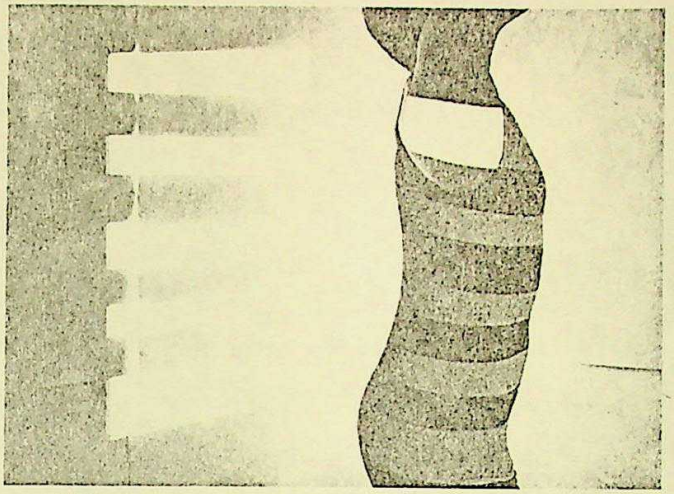
Kirk, has been named v... marketing for Campbell Sou... Ltd., Campbell's Canadian ... Dale will succeed Kirk as v... and sales manager, frozen f...

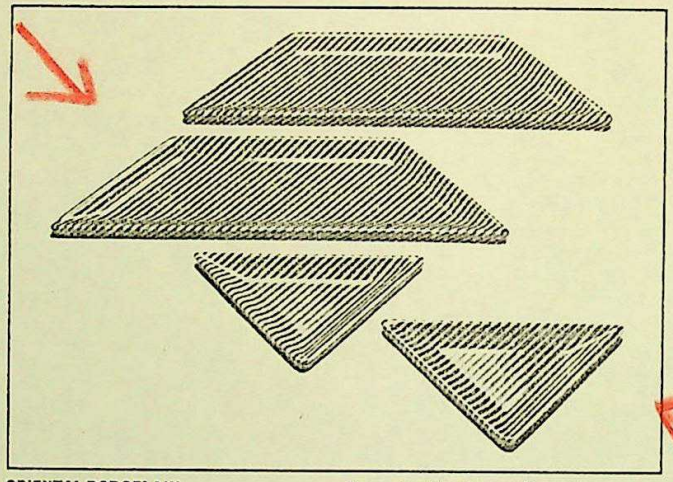
Kirk joined Campbell as ... sentative in the North N... 1950. Dale joined Campbe... sales representative.

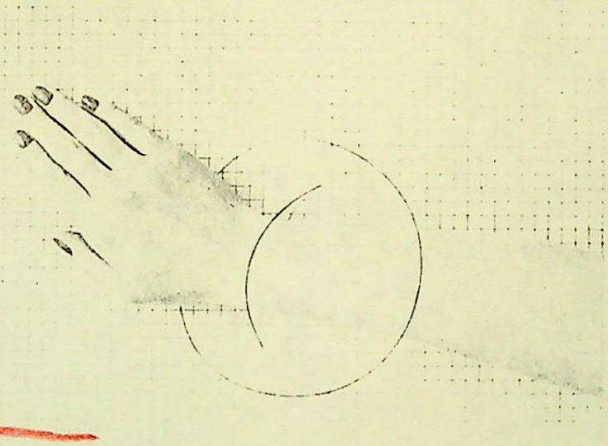
D7/514

APRIL, 1980 p. 25
DESIGN 376





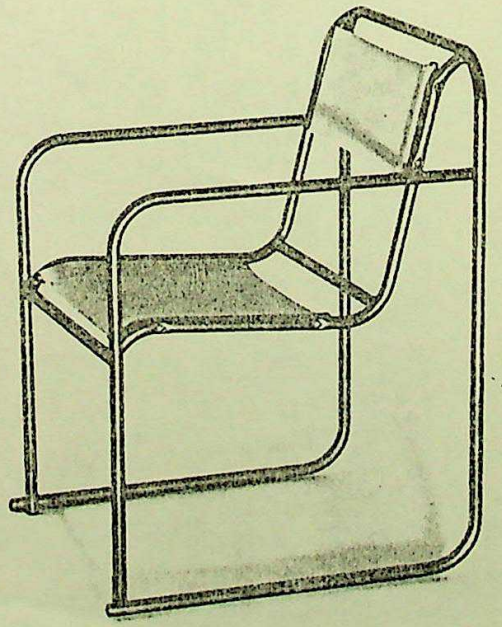


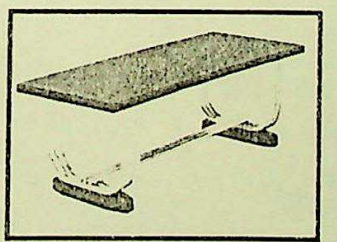


ORIENTAL PORCELAIN
Dishes and drinking vessels fit to grace any table were on show at the Japan at Liberty exhibition in March. They were designed by Masahiro Mori and are made of porcelain. Amoeba-like Fancy Cups top are made in six shapes with different combinations of bumps, grooves and dents. Blue and white striped plates and hors d'oeuvres dishes above can be placed together to make a rectangle.

BODY WORK
Jeweller Susanna Heron's Bicentennial Arts Fellowship enabled her to travel in the USA. In New York she became fascinated by performance art. This resulted in the dramatic photographs her husband David Ward took of her using projected light to describe the body. They will be shown at an exhibition of her latest jewellery. The jewellery is all in plastics and the exhibition can be seen at the Crafts Council, 12 Waterloo Place, London SW1 from 16 April to 30 May.

HOGARTH IN AMERICA
Artist Paul Hogarth's current exhibition 'Travels through the 'seventies' coincides with the distribution in this country of the book he has recently written with Stephen Spender, *America observed*. The exhibition, which includes this characteristic drawing of Beacon Hill in Boston, is at the Francis Kyle Gallery, 9 Maddox Street, London W1.





A BETTER BREED OF REPRO
Art deco dealer Sheridan Coakley reproduces and sells early Pel designs. Made to Pel's original specifications, they include left the RP7 nesting armchair with canvas seat and back designed by Leopold Quittner in 1931, price £72; above the HT21 dining table with black cellulosed wood top, designed in 1933, price £478. Both pieces are available with the frame either chromed or enamelled in any colour. Information from Sheridan Coakley, SC Products, 12 Hollywood Road, London SW10.

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CANADA
JULY 27, 1981

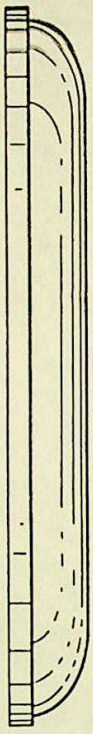


FIG.2

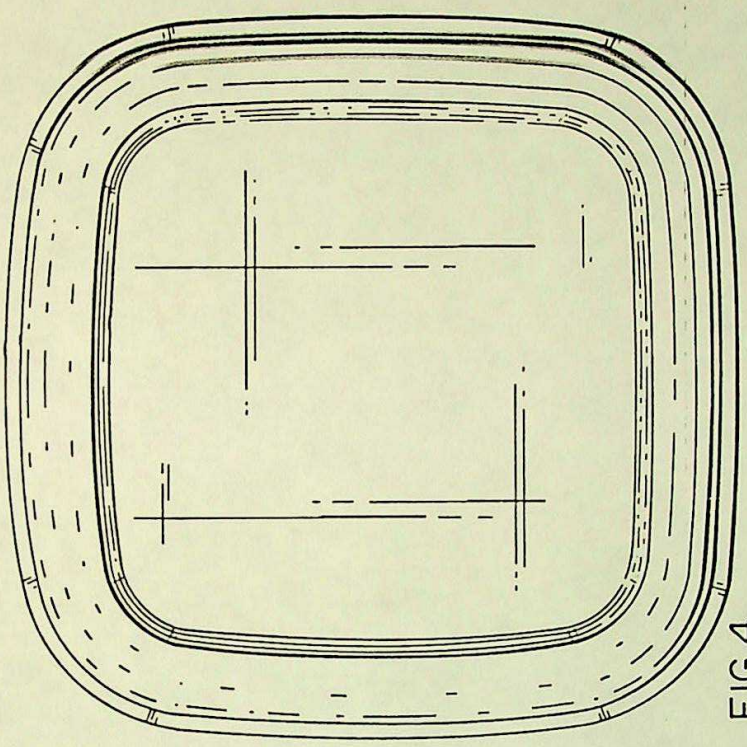


FIG.4

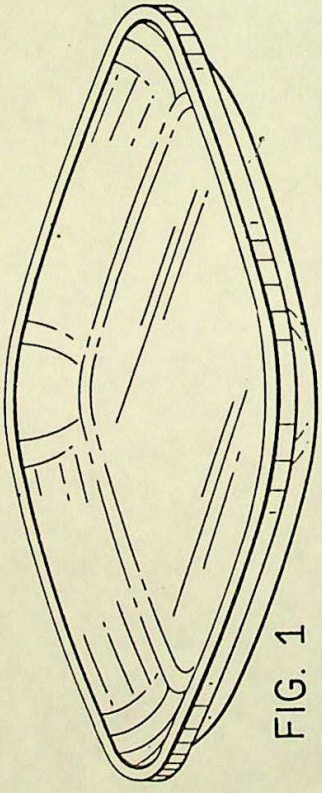


FIG. 1

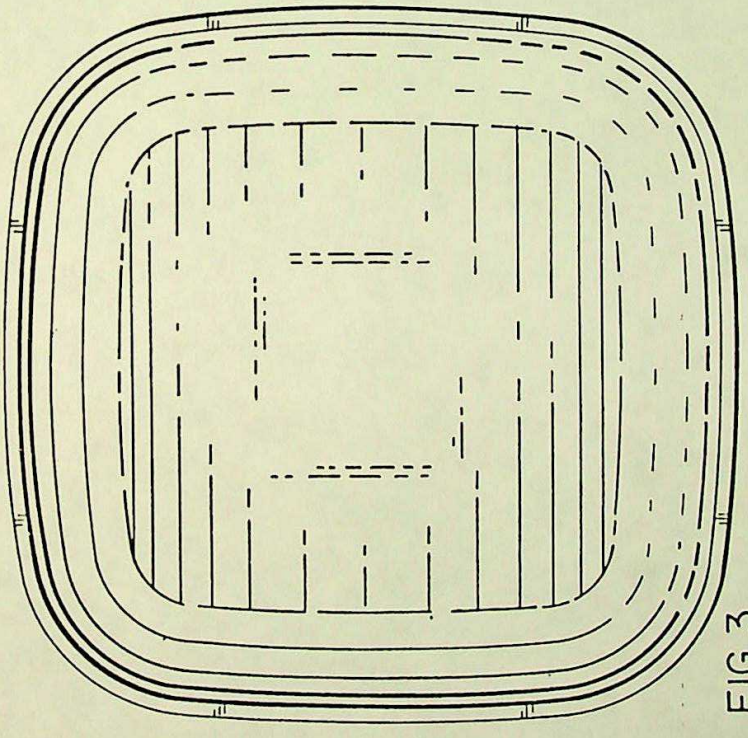


FIG.3

X-in D7/552
D9/425

Consumer and
Corporate Affairs Canada

Industrial
Design
Office

Certificate of
Registration

Consommation
et Corporations Canada

Bureau
des dessins
industriels

Certificat
d'enregistrement

INDUSTRIAL DESIGN

DESSIN INDUSTRIEL

48479

TO ALL TO WHOM THESE PRESENTS SHALL COME:

WHEREAS an application has been presented to the COMMISSIONER OF PATENTS for the registration of an industrial design and a drawing and description of which have been deposited, copy of which is hereunto attached and made an essential part hereof

NOW THEREFORE THIS CERTIFICATE OF REGISTRATION given pursuant to the provisions of the Industrial Design Act is evidence of the design, of the originality of the design, of the name of the proprietor, of the person named as proprietor in the application being the proprietor, of compliance with the provisions of the said Act and of the commencement and term of registry of FIVE YEARS from the date of these presents whereby an exclusive right is acquired to make, use and vend such design within and throughout Canada or any part thereof

PROVIDED that the registration hereby made is subject to the conditions contained in the Act aforesaid.

IN TESTIMONY WHEREOF I have set my hand and caused the Seal of the Patent Office to be hereunto affixed at Hull, Quebec, on **this twenty-seventh day of July, 1981.**

À TOUS CEUX QUI LES PRÉSENTES VERRONT

CONSIDÉRANT QUE une demande a été présentée au COMMISSAIRE DES BREVETS en vue de l'enregistrement d'un dessin industriel dont une esquisse et une description ont été déposées copie étant annexée aux présentes et en faisant partie essentielle:

À CES CAUSES LE PRÉSENT CERTIFICAT D'ENREGISTREMENT donné conformément aux dispositions de la Loi sur les dessins industriels, est une attestation du dessin, de l'originalité du dessin, du nom du propriétaire, du fait que la personne dite propriétaire est propriétaire, de l'observation des dispositions de ladite Loi et de la date et de l'expiration de l'enregistrement de CINQ ANS à compter de la date des présentes, en vertu desquelles un droit exclusif est acquis de faire, d'utiliser et de vendre ce dessin dans toute l'étendue ou dans toute partie que ce soit du Canada.

L'ENREGISTREMENT effectué par les présentes est toutefois soumis aux conditions contenues dans la Loi précitée

EN FOI DE QUOI j'ai signé les présentes et y ai fait apposer le sceau du Bureau des brevets à Hull, Québec, le

Commissioner of Patents Commissaire des brevets

ATTESTING OFFICER · CERTIFICATEUR

Vb

48479
CANADA

OR REGISTRATION

Industrie et Commerce Canada
Bureau des dessins industriels

APPLICATION FOR REGISTRATION OF AN INDUSTRIAL DESIGN
DEMANDE D'ENREGISTREMENT D'UN DESSIN INDUSTRIEL

(TO BE MADE IN DUPLICATE – *EN DOUBLE EXEMPLAIRE*)

~~I~~ XXX We, Dart Industries Inc.,
Je,

whose full post office address is P.O. Box 3157, Terminal Annex,
de (adresse postale au complet)
Los Angeles, California, 90051, U.S.A.

hereby request you to register in the name of Dart Industries Inc.,
demande par les présentes l'enregistrement au nom de

whose full post office address is
de (adresse postale au complet)

AS ABOVE

an Industrial Design for a PLATE OR THE LIKE
d'un dessin industriel pour un

of which ~~I am the~~ we are the sole proprietor
dont je suis le propriétaire

~~I~~ we declare that the said Industrial Design was not in use to ~~my~~ our knowledge by any other person than ~~myself~~ ourself at the time of
Je déclare que ledit dessin industriel n'était pas en usage à ma connaissance par quelque autre personne que moi-même

~~my~~ our adoption thereof.
lorsque je l'ai adopté.

The said Industrial Design is characterized by a plate or the like having a distorted square-shaped contour in plan, the distortion being in that the sides are arched slightly outwardly and the corners are rounded each at a relatively large radius smoothly blending into the respective adjacent sides. The top of the plate displays a peripheral rim showing a rectangular relationship between the top, outer and bottom surfaces thereof, but the inner surface of the rim blends smoothly with concavely curved and inwardly sloping sides merging smoothly with a flat, rectangular bottom. The outer surface of the rim protrudes slightly beyond the periphery of the sides of the plate as viewed in a side view.
Ledit dessin industriel est caractérisé par

(In this space describe the design in words)
(Insérer ici une description du dessin)

26.03.81

48479
CANADA

...g of the said Industrial Design is hereunto annexed.
...une esquisse dudit dessin industriel

...gned at / Fait à Ottawa, Canada this / ce 26th

day of / jour de March 19 81, in the presence of the two undersigned / en présence de deux témoins soussignés

witnesses!

DART INDUSTRIES INC.

Signature

By: Dowling & Henderson
Agents for applicant

Witnesses:
Témoins:

(1) Lillian M. Heddle

(2) G. Carr

Address to:
The Commissioner of Patents,
Ottawa, Canada.
K1A 0E1

Adresser au:
Commissaire des brevets,
Ottawa, Canada.
K1A 0E1

D7-584

Turning for Figure

Some design considerations when making bowls

NOV./DEC. 1981 p. 75
FINE WOOD WORKING
NO. 31

by Wendell Smith

D7/584

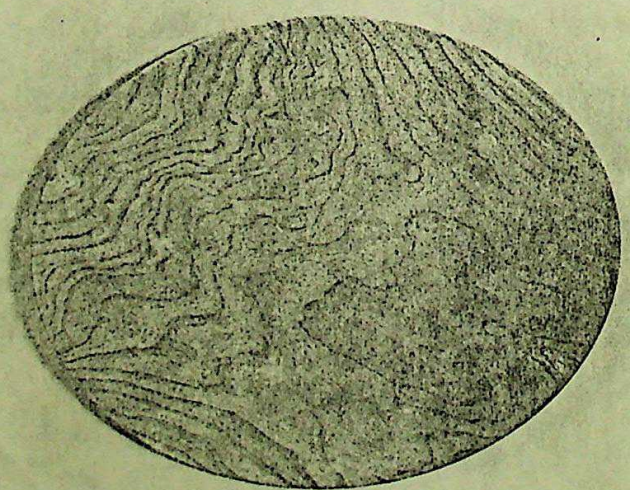
Recent articles about woodturning emphasize the techniques of turning. Discussions of grain and figure are generally found in books about wood or timber. The purpose of this article is to bring these two subjects together and to discuss some aesthetic aspects of bowl turning which depend upon grain and figure in wood. You can predict and control the figure that will appear in a completed piece by considering how your proposed bowl shape relates to the original orientation of the blank in the tree. The same blank can yield several types of figure, depending on how you orient it on the lathe and the radius of curvature you choose for the turning.

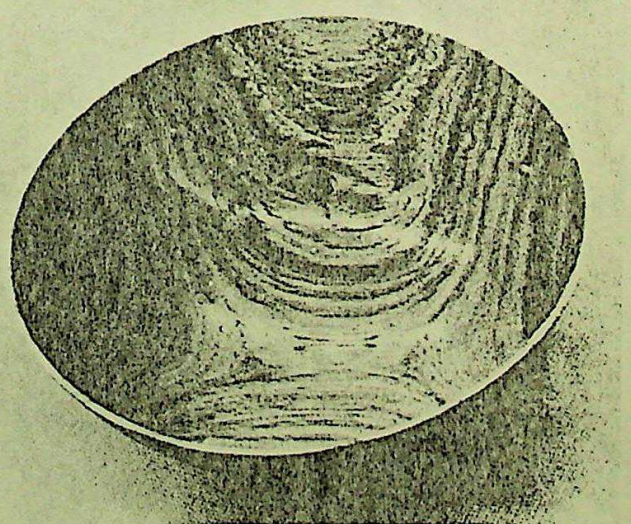
In this discussion, the words grain and figure will be used in the technical sense. Grain refers to the orientation of wood cells with respect to the axis of the tree. Authorities generally distinguish six types: straight, wavy, interlocked, irregular, spiral and diagonal. The first four are the most common. Figure is the surface appearance of the wood's anatomical features, including grain, which results from cutting or machining. In the same turning blank, tangential, radial and transverse surfaces display different figure, as shown on p. 76.

You can obtain many interesting effects using straight-grained wood by varying the orientation of the growth rings. Bowls can be turned with the growth rings "concave up" (the ring curvature running in the same direction as the bowl curvature) or with the growth rings "concave down" (with the ring curvature running opposite the bowl curvature). Some people find these relationships easier to visualize in terms of the bark side and the heart side of the wood. A bowl turned with the growth rings concave up opens toward what was the center of the tree, while one turned with the rings concave down opens toward what was the tree's bark.

Whether you turn with the rings concave up or concave down changes the appearance of a bowl or tray. I turned two cherry trays from blanks cut from adjacent segments of a single board, but I flipped one blank over before turning. A predictable pattern of concentric ellipses was produced on the tray blank oriented with the rings concave down (photo above left), while a hyperbolic pattern resulted when the rings were oriented concave up (photo below left). A striking example of hyperbolic figure is shown in the tulipwood bowl below. Turning concave up or concave down is a matter of personal preference, although I think that the former emphasizes flat-

Wendell Smith, who lives in Fairport, N.Y., is a research scientist and woodturner.





Cherry trays, left, from the same board show growth-ring figure from turning concave down (top) and concave up (bottom). Above, hyperbolic figure on tulipwood bowl by Brian Lee.

Photos: Wendell Smith

D7/584

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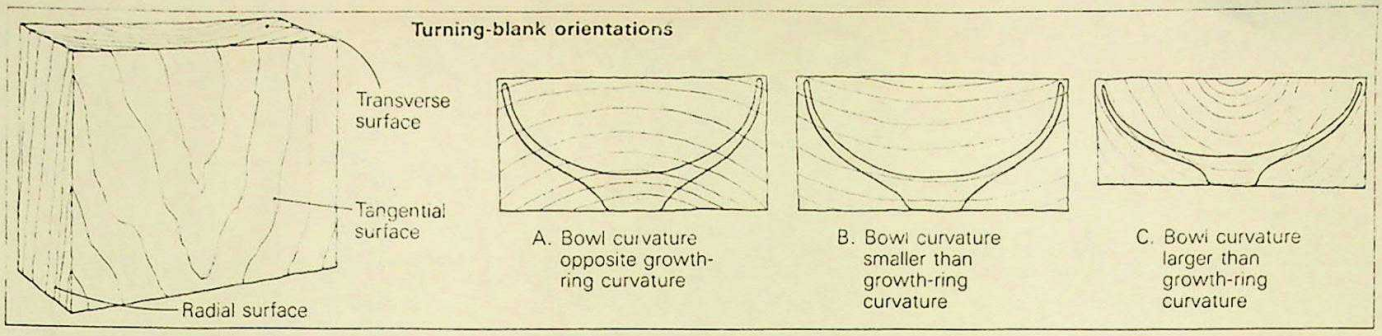
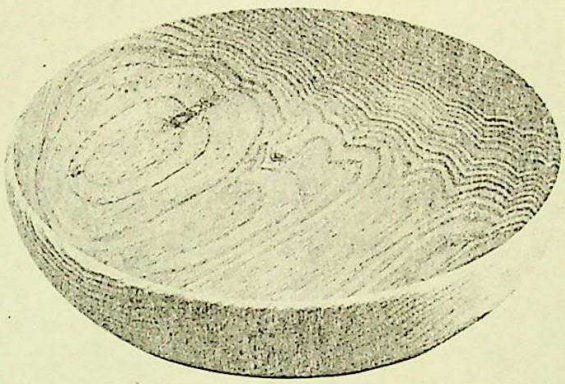
FINE WOOD WORKING P.76

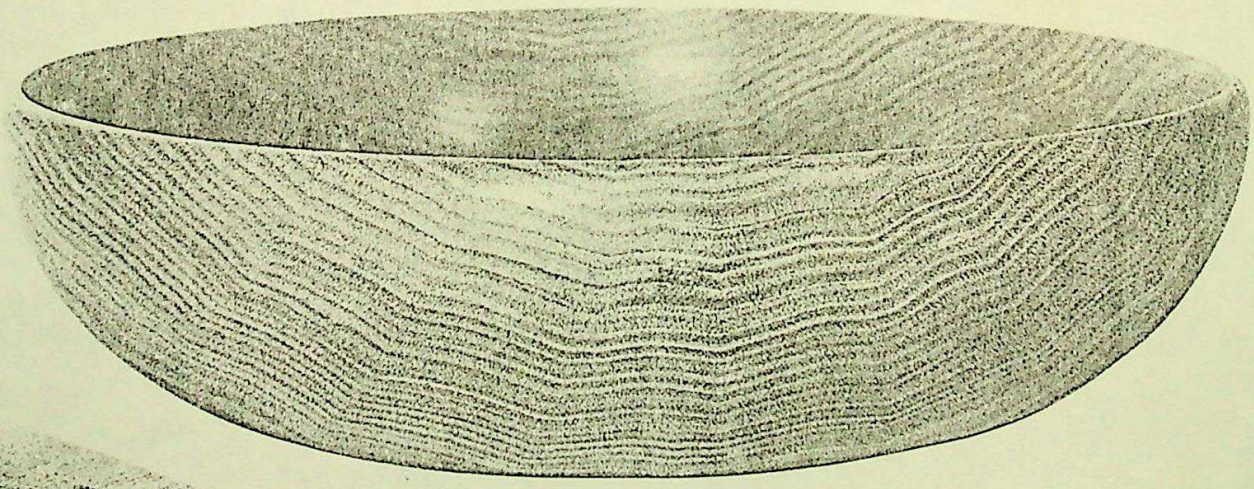

Turning-blank orientations
Transverse surface
Tangential surface
Radial surface
A. Bowl curvature opposite growth-ring curvature
B. Bowl curvature smaller than growth-ring curvature
C. Bowl curvature larger than growth-ring curvature

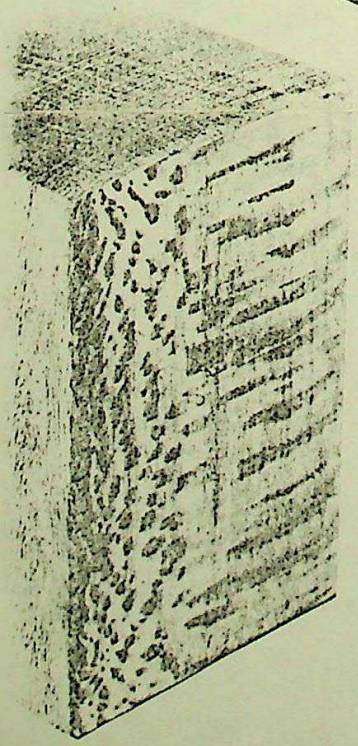
ness, while the latter accentuates roundness and depth.

These examples of growth-ring figure are really special cases of a more general rule. If the radius of curvature of a bowl is opposite to (A, above) or smaller than (B) the radius of curvature of the growth rings, a pattern of concentric circles or ellipses will result. If the radius of curvature of a bowl is greater than the radius of curvature of the growth rings (C), a hyperbolic and/or parabolic figure will result. Thus, under certain circumstances turning with the rings concave up can lead to either figure, as shown at right and below, on the butternut bowl. The base of the bowl has a greater radius of curvature than the rings, while the sides of the bowl have a smaller radius of curvature. Therefore, what begins as a hyperbolic pattern in the bowl bottom becomes a concentric pattern at the sides. The result is a set of rings that progresses across the bowl, a figure enhanced, in the case of butternut, by the characteristically scalloped annual rings of the species.

Many of the bowls shown here I purposely turned for symmetry. If symmetry is eliminated, the relationships discussed will still apply. Thus trial and error, and careful observation, can lead to turnings that fully reveal the beauty of the wood.

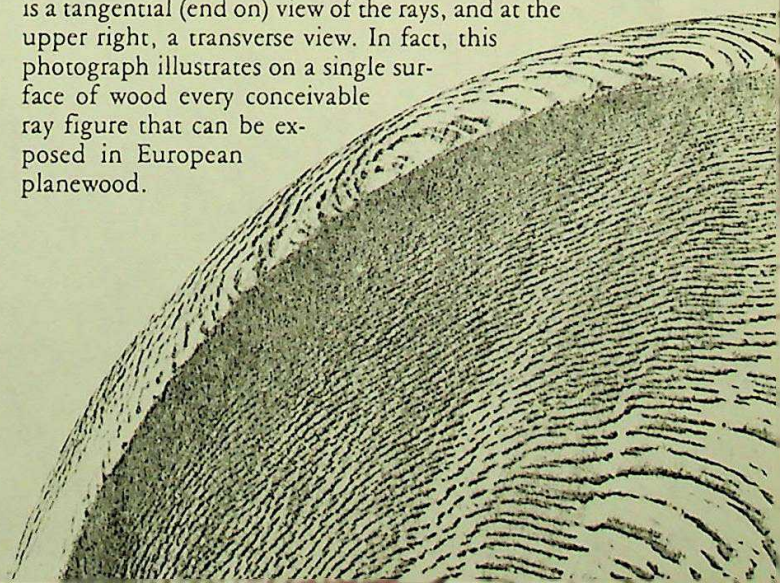






Two anatomical elements which are present to different degrees in all hardwoods are vessels and rays. Broad rays are characteristic of woods such as oak, beech, planewood and lacewood, regardless of the presence or absence of fancy grain. When rays are exposed on a radial surface, flake (or ray-fleck) figure results, which can be an interesting design element. Rays can be seen in radial and tangential section in the block of European planewood, left.

The planewood bowl, below, was turned from a quartersawn board. Because of this, the flake figure is revealed in the center of the bowl, but is lost toward the sides. At the lower left is a tangential (end on) view of the rays, and at the upper right, a transverse view. In fact, this photograph illustrates on a single surface of wood every conceivable ray figure that can be exposed in European planewood.



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Flake figure is also displayed above, in the lacewood bowl, turned from a plainsawn blank with the growth rings concave down. The sides of the bowl approach a radial surface. Compare the segments of the lacewood and planewood bowls. In the lacewood bowl, the flake figure is revealed at the edge, while the tangential surface is now toward the center—just the opposite of the planewood bowl. As with the planewood bowl, the lacewood segment displays every conceivable ray figure. Button figure, which is characteristic of riftsawn lacewood, can be seen as the eye proceeds slightly away from the full flake figure.

In transverse sections of certain species of hardwoods, such as elm and osage orange, the latewood pores appear as wavy, concentric bands (see "Two Neglected Woods," *FWW* #25, Nov. '80, pp. 86-87). A tangential surface which cuts across the tops of the waves will lead to a figure resembling bird feathers, which is called partridge-breast figure. This figure is illustrated in the elm tray, above. I turned this tray with the rings concave up because the surface of the tray would be very close to tangential. In a perfectly tangential cut the figure is rather diffuse.

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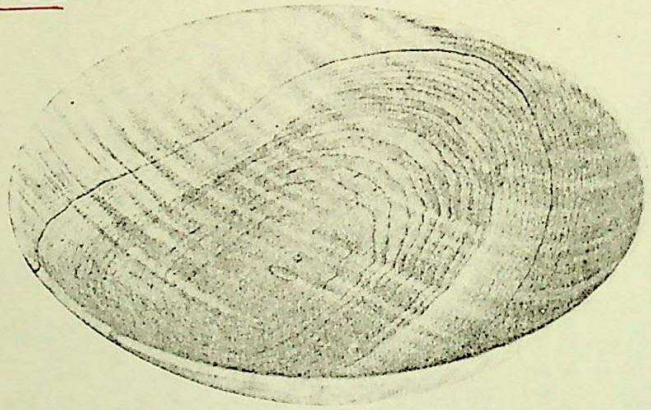
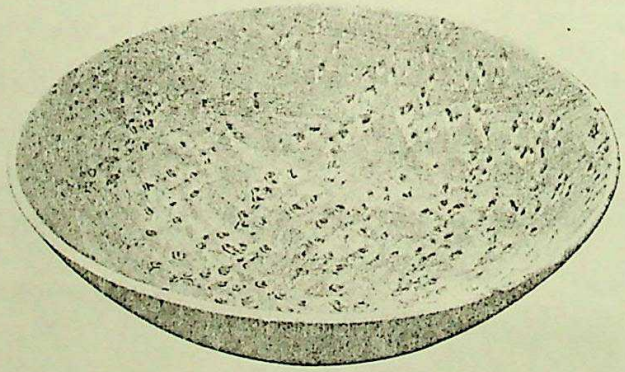
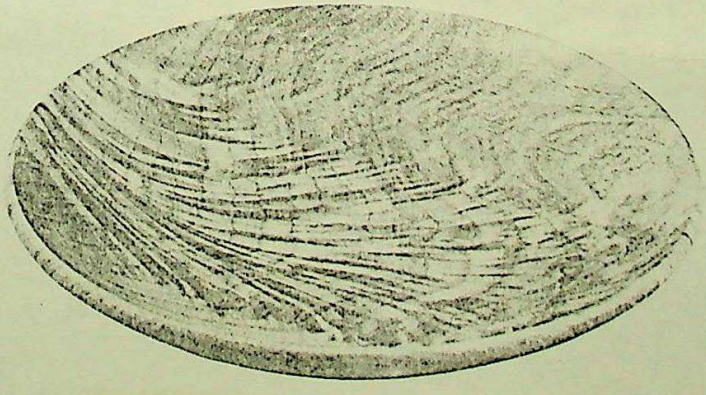


Orientation is also important with woods having a fancy grain, such as wavy or interlocked. Wavy grain leads to a figure known as curl, which is best displayed on a radial surface. The curly maple bowl, left, was turned with the rings concave down. Consequently, the figure is slightly more pronounced at the sides of the bowl (radial cut) than at the base (tangential cut).

The same considerations apply to turning woods with an interlocked grain as apply to those with wavy grain. Interlocked grain, which is typical of many tropical woods, occurs when fibers of successive growth layers spiral in opposite directions. This results in a figure on quartersawn surfaces known as ribbon, or stripe, of which striped African mahogany is probably the classic example. To display this figure in a plainsawn board it is best to turn with the rings concave down. Alternatively, the combination of a quartersawn board with maximum radius of bowl curvature would also lead to maximum stripe figure. The combination of interlocked with wavy grain can lead to several other figures, many of which are better displayed on a radial surface.



Irregular grain is the fourth type considered here. One example, caused by localized swirls in the grain, is bird's-eye. Because bird's eyes develop radially within the tree, a tangential cut best reveals the ends of the eyes. Thus, turning concave up may be preferred, as in the bird's-eye maple bowl at left (turned by Al Stirt). On the other hand, bird's eyes can also be attractive in cross section, which calls for cuts that expose a radial surface.



The most frequently encountered irregular grain occurs in the vicinity of crotches. Boards which at first sight might be rejected because of unwanted knots can be used to turn beautiful objects. A blank removed from a board by sawing close to but not including a knot will usually lead to a figure with chatoyant swirls. The ultimate in crotch figure is generally taken to be a full-feather crotch, shown at left. To obtain this figure, however, bowl design really must begin when the log is cut. For more on cutting wood for figure, see "Harvesting Green Wood" by Dale Nish, *FWW* #16, May '79. □

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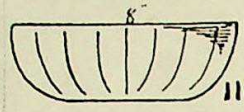
The Glass of Frederick Carder 7/1983

pg. 141

BOWLS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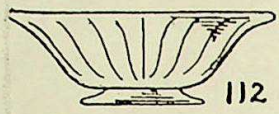
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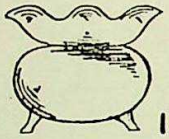
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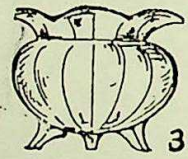
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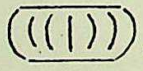
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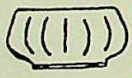
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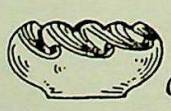
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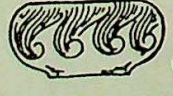
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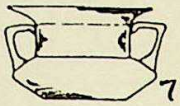
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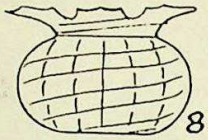
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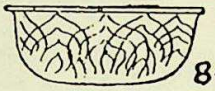
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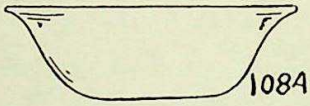
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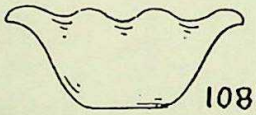
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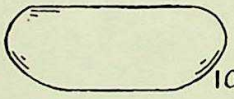
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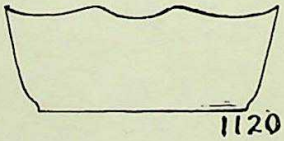
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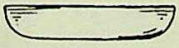
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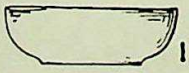
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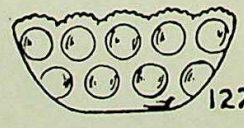
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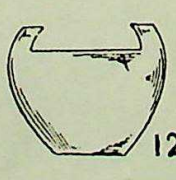
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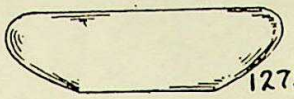
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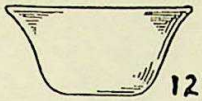
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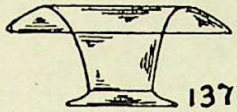
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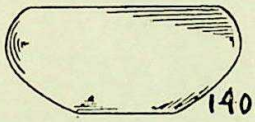
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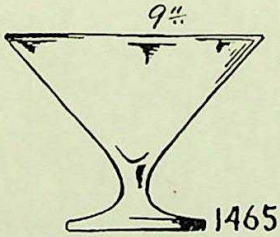
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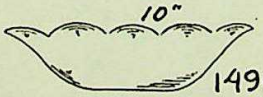
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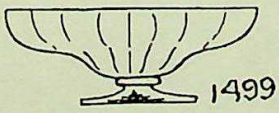
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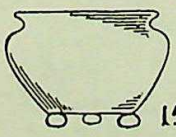
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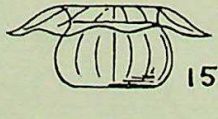
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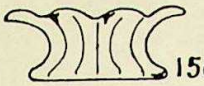
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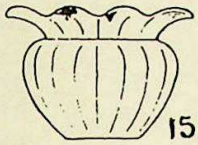
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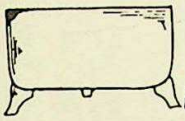
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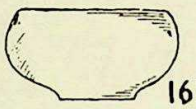
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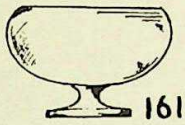
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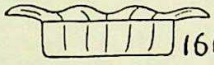
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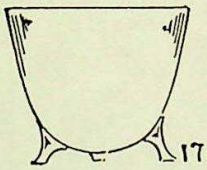
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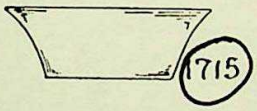
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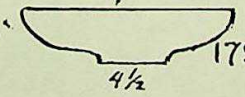
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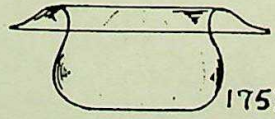
9"
4½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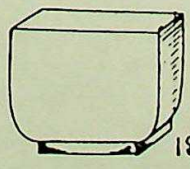
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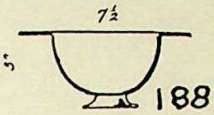
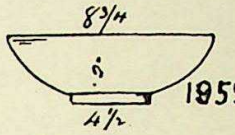
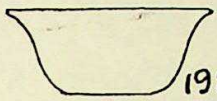

1882
7½
5"


1959
8¾
5"
4½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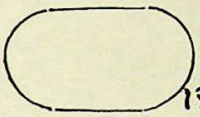
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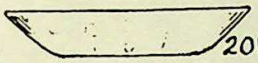
2017

2035

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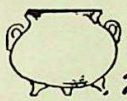
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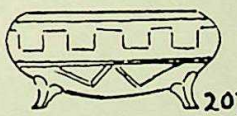
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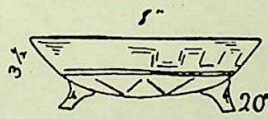
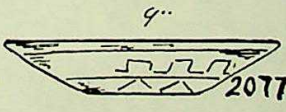
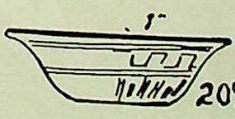
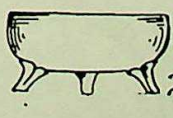

2076
5"
3¼


2077
9"
2"


2090
5"
3"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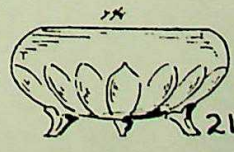
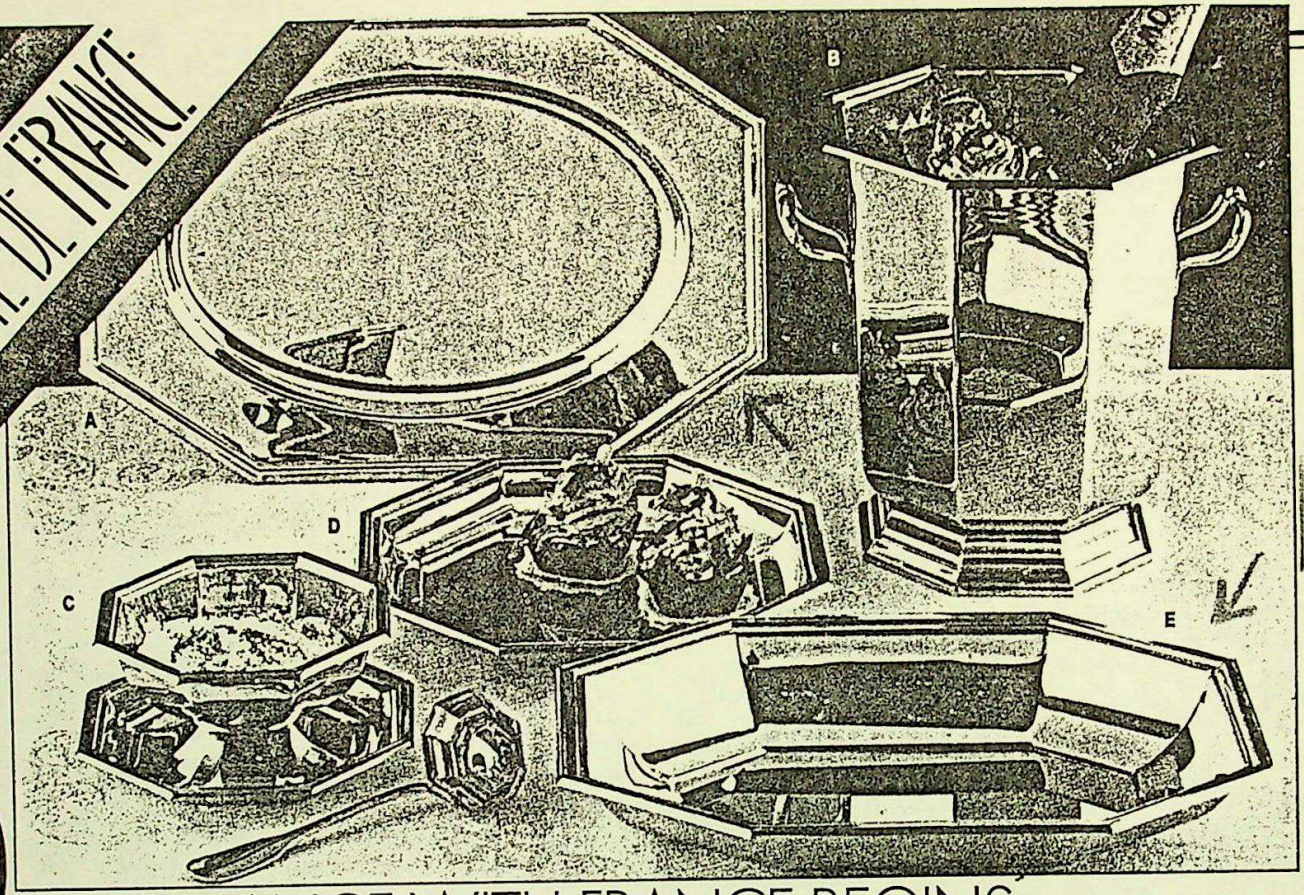

2172
3"
3"
3"
3"

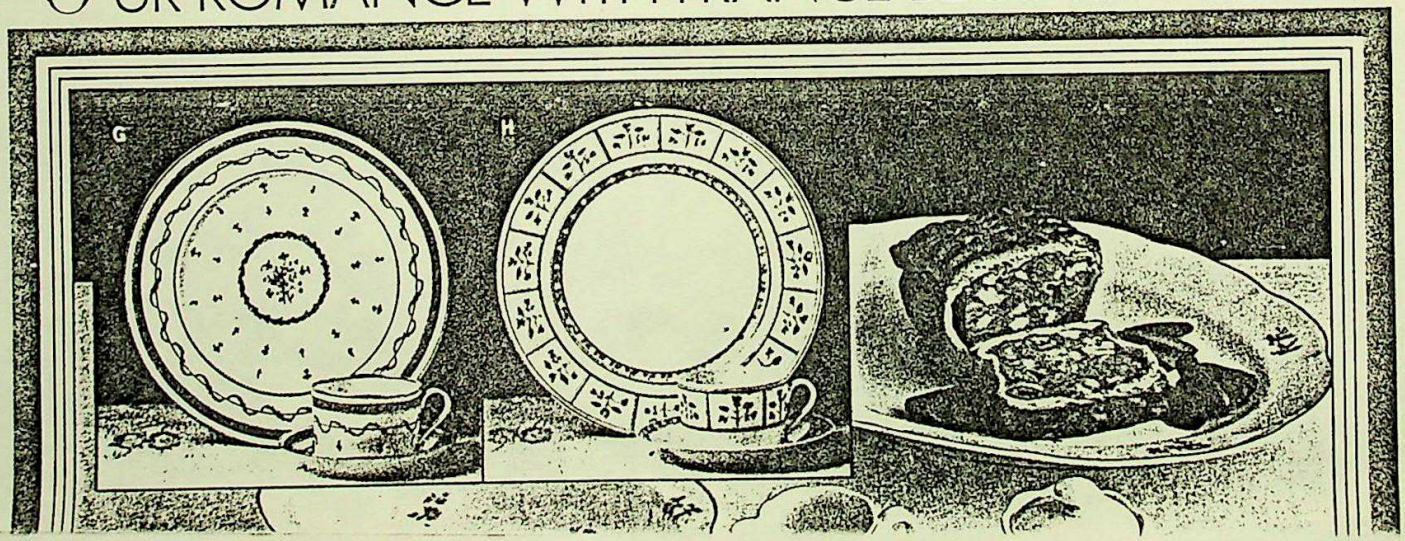
BLOOMINGDALE'S CATALOG
LIVING QUARTERS PAGE 4
FALL/WINTER 83
REC'D. 9-2-1983
D7-505
D7/584

FÊTE DE FRANCE



TOP PANEL

OUR ROMANCE WITH FRANCE BEGINS . . .



This page:
Service that shines, from Jean Couzon. *Elegant serving pieces in 18/10 stainless steel, made in France by highly skilled artisans. Jean Couzon's stainless is made of a special alloy which contains a higher percentage of nickel than ordinary stainless steel, giving it a high polish that looks rich but requires little care. And, it will keep its shiny finish for generations to come. Each piece is oven, freezer and dishwasher safe.*

A. 15" oval platter #201	**54.50**
B. Champagne cooler #202	**184.50**
C. Sauce set with ladle #203	**75.00**
D. 9¾" round tray #204	**36.00**
E. 13" oval serving bowl #205	**54.50**

Haviland Limoges, dinnerware deluxe. *French porcelain, befitting the captain's table, now 20% off five-piece place settings and selected serving pieces. Their porcelain dinnerware is renowned for its whiteness, translucency, strength, and clarity of pattern. 5-pc. place setting includes dinner plate, salad plate, bread/butter, cup and saucer.*

	Reg.	Sale
F. Mon Jardin #206	183.00	**146.40**
G. Vieux Paris #207	136.00	**108.80**
H. Muscadin #208	80.00	**64.00**

Medium platter, oval vegetable bowl, sugar and creamer in each pattern also 20% off.

Opposite page:
S.S. Normandie Art Deco designs. *From 1910 until 1930, the venerable firm of Christofle was silversmith to the great ocean liner, S.S. Normandie. The serving pieces they created were among the elegant Art Deco appointments enjoyed by trans-Atlantic travelers. Now Christofle has reproduced a limited edition collection in silverplate on nickel of some of their most unique pieces, exclusively for Bloomingdale's.*

A. Cake stand #301	**375.00**
B. Low footed bowl #302	**375.00**
C. Footed bowl #303	**375.00**
D. 2-light candelabra #304	**500.00**
E. Napkin rings #305, pair	**50.00**
F. Wine cooler #306	**390.00**
G. Round platter #307	**300.00**
H. Bottle coaster #308	**90.00**

On the cover:
Art Deco coffee service as it was presented to passengers on the S.S. Normandie. Coffee pot, creamer, sugar and tray, silverplate on nickel with ebony handles and accents. A limited edition, and

D 7/584

Cup and Saucer

Jurors unanimously agreed that the cup and saucer qualified for Best of Category honors, finding in them an elegant and practical solution to the age-old problem of spillage. While the convex center of the saucer provides a stable base for the concave underside of the cup, it also prevents liquid from accumulating beneath the cup, thereby practically eliminating drip. Wines wondered whether the product could be used casually. How carefully would the user need to place the cup in the saucer? "If you design an object that is totally practical, then how naturally can you use it? The lack of thought with which you can use it is very, very important." Nevertheless, jurors agreed that the utter simplicity of this solution could only have come from hard thinking, the kind all too rarely recognized. Add to this the fact that the principles of the cup and saucer could be extended to an entire line of tableware suitable for the blind and handicapped, and it was voted unanimously Best of Category.

INDUSTRIAL DESIGN
JULY/AUGUST 1984
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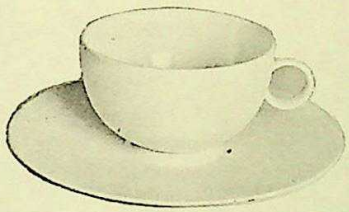

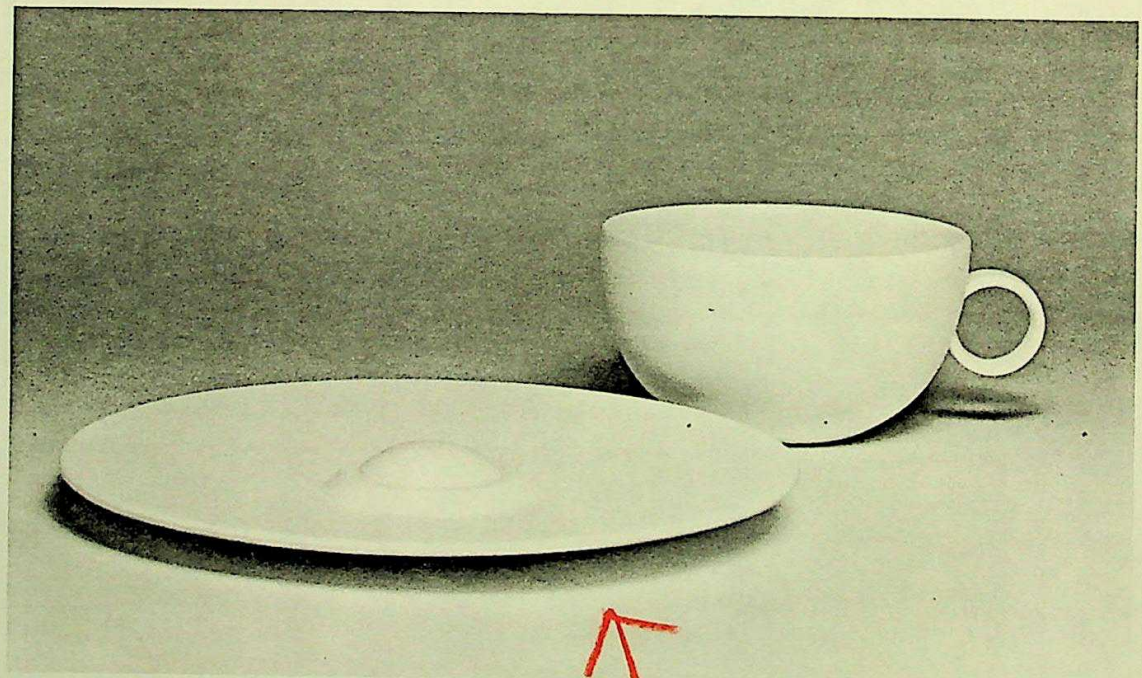

Materials/fabrication
Porcelain; saucer center dome and cup interior, gloss finish; all other surfaces, matte finish.

Designers
Thomas Tercek and Leontyne Klem, Tercek/Klem, New York, NY

(19) Europäisches Patentamt
European Patent Office
Office européen des brevets

(11) Publication number: **0 282 654**
A1

(12) # EUROPEAN PATENT APPLICATION

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(71) Applicant: **Maddak, Inc.**
Industrial Road
Pequannock New Jersey 07440(US)

(72) Inventor: **Landsberger, David**
22 Deerfield Road
Livingston New Jersey 07039(US)
Inventor: **Bross, John Jr.**
4 Van Wagoner Avenue
Clifton New Jersey 07039(US)

(74) Representative: **Noz, Franciscus Xaverius, Ir. et al**
Boschdijk 155 P.O. Box 645
NL-5600 AP Eindhoven(NL)

(54) **Eating plate for use by the manually impaired.**

(57) An eating plate (2) for use by the manually impaired has an inclined section (9) leading from the inner bottom (4) of the plate to a curved inner wall (8). The curved inner wall terminates in an inner lip (10) and the inner lip terminates in an outwardly extending inclined section (12) forming the ledge of the plate. The inclined sections, the curved inner wall and the inner lip are optimally formed to cooperate in assisting a user in bringing the food to the edge of the plate with an eating utensil while preventing spills, and thus making eating a more enjoyable and satisfying experience for those who have need for such plates.

EP 0 282 654 A1

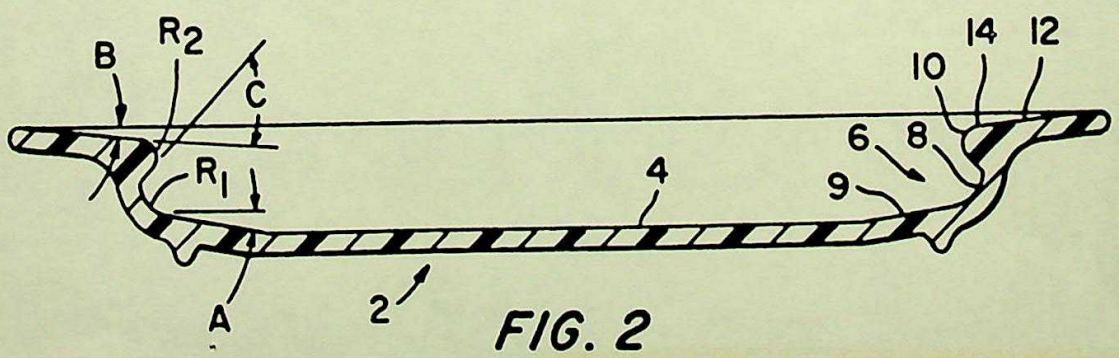


FIG. 2

EATING PLATE FOR USE BY THE MANUALLY IMPAIRED

BACKGROUND OF THE INVENTION

Eating plates having contoured inner walls are designed for use by the manually impaired as an aid in self-feeding. The inner walls of such plates are designed to act as an extra implement against which the user can trap particles of food. The inner wall acts to hold the food particles on the plate while the user brings an eating utensil such as a fork, spoon or the like, toward the plate edge, and thereby prevents spills and makes eating a much more enjoyable experience for those who have need for such plates.

It has been found that the inner wall must be contoured so as to assist the user in depositing food directly onto the eating utensil without the user having fine motor control of the hand as would otherwise be necessary. Further, the inner wall contour must obviate the necessity for complex muscle control patterns for accomplishing the eating function. That is to say, the contour must be such that food can be pushed sideways in one plane of movement and be deposited on the spoon or other eating utensil. Otherwise complex secondary sideways and twisting motions would be necessary to accomplish the eating task, with said complex motions, while being within the capabilities of those with normal manual dexterity, not being within the capabilities of those having need for the plate herein described.

Prior to the present invention attempts have been made to provide plates having curved inner walls to satisfy the above requirements. One such plate is described in U.S. Design Patent 226,674 issued to Nicholas J. Bruno on April 10, 1973, and assigned to Maddak, Inc., assignee of the present invention. However, the plate of the aforenoted design only generally addresses the problem to be solved and does not teach or suggest the particular structural arrangement disclosed herein.

Accordingly, it is the object of the present invention to provide an eating plate for use by the manually impaired, having an inner wall of a particular contoured configuration so as to render said plate useful to those with less than fine manual motor control and who are incapable of performing normal motion patterns necessary to accomplish an eating task.

SUMMARY OF THE INVENTION

This invention contemplates an eating plate for use by the manually impaired, having a concavely curved inner wall extending around the circumference of the plate. The inner bottom of the plate has an angularly extending section which meets the bottom of the curved inner wall. The top of the curved inner wall terminates in an inwardly extending lip. The inwardly extending lip terminates in an angularly extending section which forms a plate ledge. The arrangement is such that the angularly extending sections extend at predetermined optimal angles to provide maximum assistance to the user of the plate in depositing food on an eating utensil. The radii of the curved inner wall and inwardly extending lip are optimally predetermined to effectively accomplish the eating task.

BRIEF DESCRIPTION OF THE DRAWING

Figure 1 is a top plan view of a plate according to the invention.

Figure 2 is a sectional view taken along line 2-2 in Figure 1.

DETAILED DESCRIPTION OF THE INVENTION

With reference to the drawing, an eating plate which may be of a molded plastic such as polypropylene is designated generally by the numeral 2. Plate 2 has an inner bottom 4 and an inner wall designated generally by the numeral 6. Inner wall 6 has a concavely curved portion 8 extending around the circumference thereof and terminating at its bottom in a section 9 which extends angularly upward from inner bottom 4. The top of concavely curved portion 8 terminates in an inner lip 10. Inner lip 10 terminates in a ledge section 12 extending angularly upward therefrom.

It will be understood that when using the disclosed plate as intended, as an aid for the manually impaired in self-feeding, curved portion 8 of inner wall 6, angularly extending section 9, inner lip 10 and ledge section 12 help to keep the food on the plate when the user brings food toward the edge 14 of the plate via an eating utensil. Spilling of food from the utensil is thereby avoided and easier access thereto is provided. In effect, curved portion 8, sections 9 and 12 and lip 10 function as an extra utensil to accomplish the purposes intended.

Angularly extending section 9 extends upward

from plate bottom 4 by an angle A which is optimally ten degrees. It has been found that this configuration assists the user in pushing food up inner wall 6 of the plate. A larger angle would result in sliding of the food toward bottom 4 of the plate to avoid the purpose of the invention as will now be understood.

It has also been found that the radius R_1 of curved inner portion 8 is optimally between one-quarter and nine thirty-seconds of an inch. A smaller radius would not impart the necessary lift to the food to deposit it in or on the eating utensil, as the case may be, while a larger radius would create, in effect, a wall for blocking food and trapping it in one location, and thereby avoiding the purpose of the invention.

Ledge section 12 extends upwardly by an angle B which is optimally at least five degrees. It has been found that a smaller angle would result in food being deposited on the ledge to likewise avoide the purpose of the invention.

Inner lip 10 extends inwardly from the top of concavely curved portion 8 by an angle C which is optimally forty-five degrees. The inner lip has a radius R_2 which is optimally nine sixty-fourths of an inch. It has been found that this configuration effectively assists the user in bringing food up inner wall 6 of plate 2 to edge 14 of the plate to facilitate the eating process as aforenoted.

In summary, the plate herein disclosed is configured so as to be of assistance for use by the manually impaired as a aid in self-feeding. Section 9 is optimally inclined to assist the user in pushing food up from the bottom of the plate and radius R_1 is optimally formed to provide the lift to deposit food on an eating utensil without acting as a blocking wall and trapping food in one location on the plate. Radius R_2 helps to facilitate the eating process as aforenoted. Section 12 is optimally inclined to prevent food from being deposited on the plate ledge as is undesirable.

With the aforenoted description of the invention in mind reference is made to the claims appended hereto for a definition of the scope of the invention.

Claims

1. An eating plate (2) for use by the manually impaired, comprising:

an inner bottom (4);

a (8) concavely curved, circumferentially extending inner wall;

a circumferentially extending first section (9) extending upward from the inner bottom (4) of the plate (2) to the bottom of the concavely curved inner wall (8);

said concavely curved inner wall (8) terminating at its top in a circumferentially and inwardly extending lip (10);

the inwardly extending lip (4) terminating in a circumferentially extending second section forming a plate edge (12), said second section extending outward to provide a plate ledge; and

the concavely curved inner wall (18), the first and second sections (9,12) and the inwardly extending lip (10) cooperating to assist a user in bringing food from the bottom (4) of the plate (2) to the plate edge (12) to facilitate the eating process for the user.

2. An eating plate (2) as described by claim 1 wherein:

the concavely curved, circumferentially extending inner wall (8) has a radius which is optimally between one-quarter and nine thirty-seconds of an inch.

3. An eating plate (2) as described by claim 1, wherein:

the first section (9) extends angularly upward from the inner bottom (4) of the plate (2) at am angle of optimally ten degrees.

4. An eating plate (2) as described by claim 1, wherein:

the inwardly extending inner lip (10) extends at an angle of optimally forty-five degrees from the top of the concavely curved inner wall (8); and

said inner lip (10) lip has a radius of optimally nine sixty-fourths of an inch.

5. An eating plate (2) as descibed by claim 1, wherein:

the second section (12) extends outwoard and angularly upward at an angle of optimally at least five degrees to provide the plate ledge.

6. An eating plate (2) for use by the manually impaired, comprising:

an inner bottom (4);

a concavely curved, circumferentially extending inner wall (8) having a predetermined optimum radius;

a circumferentially extending first section (9) extending upward at a predetermined optimum angle from the inner bottom (4) to the beginning of the concavely curved inner wall (8);

said concavely curved inner wall (8) terminating in a circumferentially and inwardly extending lip (10) extending at a predetermined optimum angle from said wall (8) having a predetermined optimum radius;

the inwardly extending lip (10) terminating in a circumferentially extending second section (12) forming plate edge, said second section extending outward and upward at a predetermined optimum angle to provide a plate ledge; and

the concavely curved inner wall (8), the first and second sections (9,12) and the inwardly extending lip (10) cooperating to assist a user in

bringing food from the bottom (4) of the plate to the plate edge (12) to facilitate the eating process for the user.

7. An eating plate (2) for use by the manually impaired, comprising:

an inner bottom (4);

a concavely curved, circumferentially extending inner wall (8) having a radius optimally between one-quarter and nine thirty-seconds of an inch;

a circumferentially extending first section (9) extending angularly upward at an angle of optimally ten degrees from the inner bottom (4) of the plate (2) to the bottom of the concavely curved inner wall (8);

said concavely curved inner wall (8) terminating at its top in a circumferentially and inwardly extending lip (10) extending at an angle of optimally forty-five degrees from the concavely curved inner wall (8) and having a radius of optimally nine sixty-fourths of an inch;

the inwardly extending lip (10) terminating in a circumferentially extending second section (12) to form a plate edge, said second section extending outward and angularly upward at an angle of optimally at least five degrees to provide a plate ledge; and

the concavely curved inner wall (8), the first and second sections (9,12) and the inwardly extending lip (10) cooperating to assist a user in bringing food from the bottom (4) of the plate (2) to the plate edge (12) to facilitate the eating process for the user.

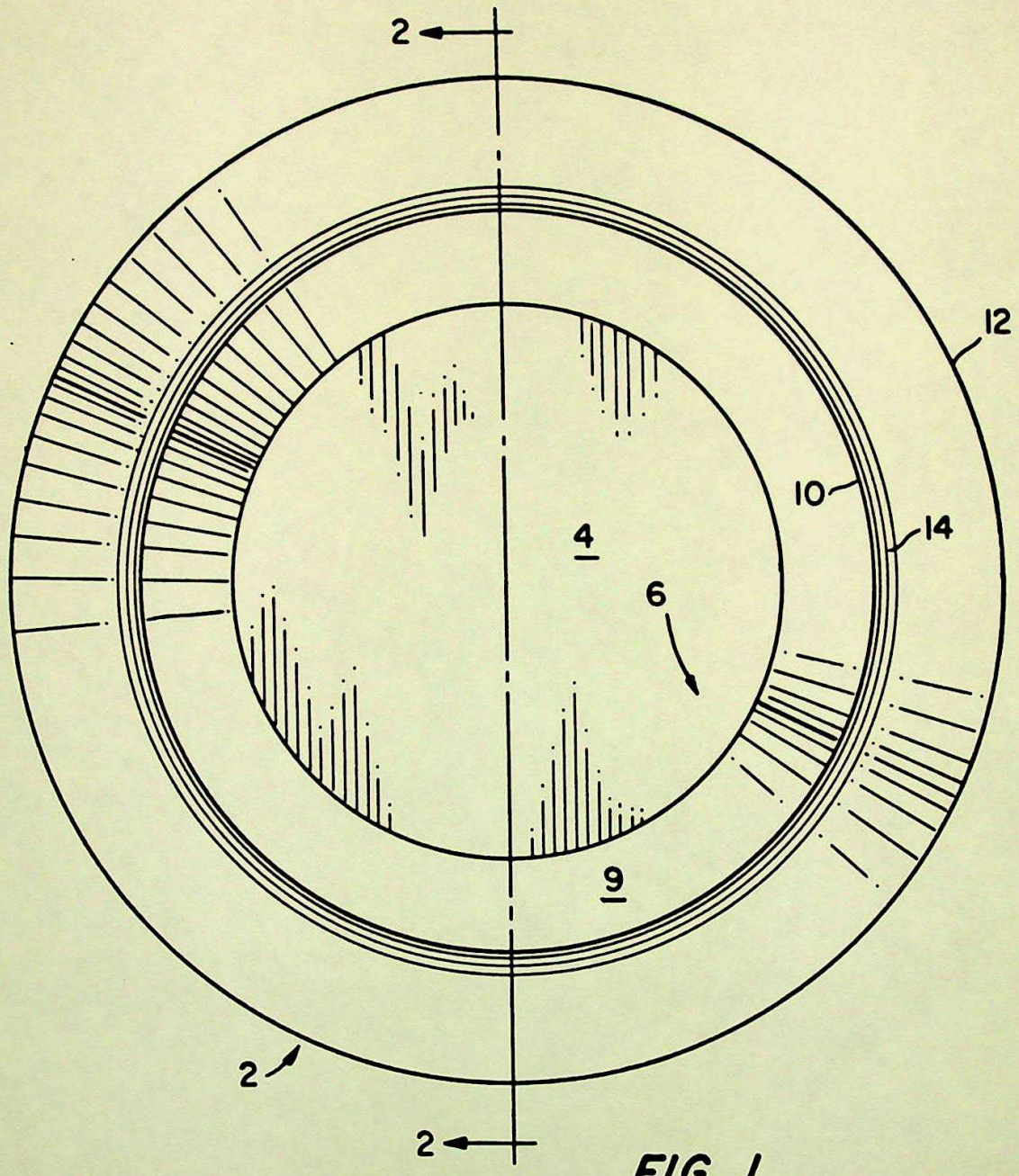


FIG. 1

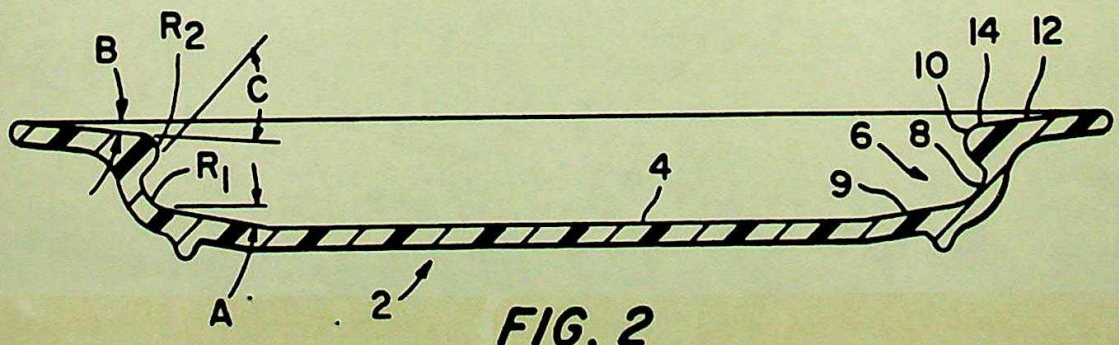


FIG. 2

European Patent Office

EUROPEAN SEARCH REPORT

Application Number

EP 87 20 1372

DOCUMENTS CONSIDERED TO BE RELEVANT

Category	Citation of document with indication, where appropriate, of relevant passages	Relevant to claim	CLASSIFICATION OF THE APPLICATION (Int. Cl.4)
X,P	EP-A-0 222 418 (LANDSBERGER) * Page 2, lines 18-29 *	1-4	A 47 G 19/02
A		6,7	
A	CH-A- 176 879 (WÖHREL) * Figure 2 *	1,2,4-7	
A	GB-A-1 206 541 (MANOY) * Figure 3 *	1-7	
A	FR-A-2 177 443 (DE VOOGD) * Page 2, lines 13-22 *	1,6,7	

TECHNICAL FIELDS SEARCHED (Int. Cl.4)

A 47 G

The present search report has been drawn up for all claims

Place of search	Date of completion of the search	Examiner
THE HAGUE	23-06-1988	BEUGELING G.L.H.

CATEGORY OF CITED DOCUMENTS

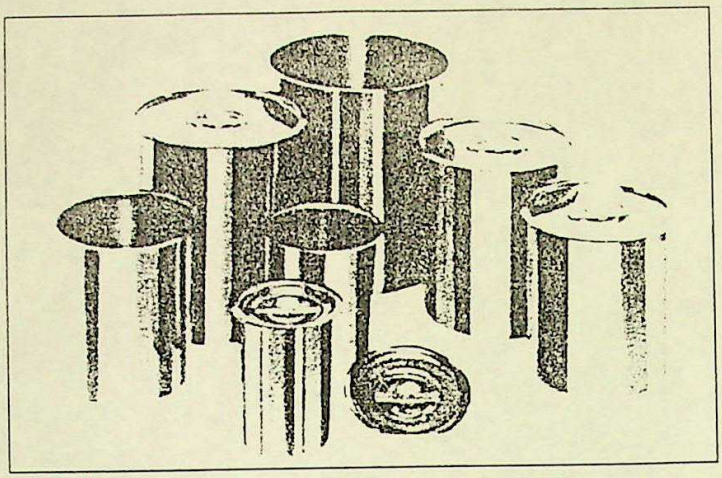
X : particularly relevant if taken alone
Y : particularly relevant if combined with another document of the same category
A : technological background
O : non-written disclosure
P : intermediate document

T : theory or principle underlying the invention
E : earlier patent document, but published on, or after the filing date
D : document cited in the application
L : document cited for other reasons

& : member of the same patent family, corresponding document

EPO FORM 1503 03.82 (P0401)

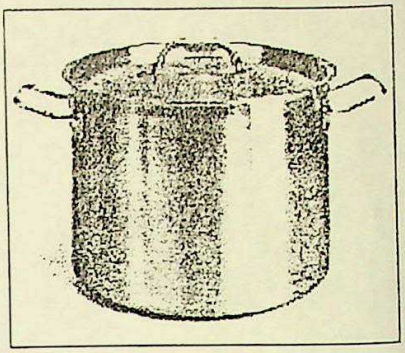
D7/589



BAIN MARIES

18-8 Stainless steel. Mirror polish finish. Standard gauge.

No.	Qt. Cap.	Diameter	Depth	Cover To Fit
7901	1-1/4	4-1/8"	5-3/4"	7901C
7902	2	4-7/8"	6-3/4"	7902C
7903	3-1/2	6-1/8"	7-1/4"	7903C
7904	4-1/4	6-1/2"	7-5/8"	7904C
7906	6	7-1/4"	8-3/4"	7906C
7908	8-1/4	8"	9-1/8"	7908C
7912	12	9"	10-7/8"	7912C



18-10 STAINLESS STEEL CLAD STOCK POTS

NEW!

Stainless steel stock pots offer great strength and longevity. Resistant to pitting and easy to clean. Heat conductivity is enhanced by a 5 mm thick aluminum base

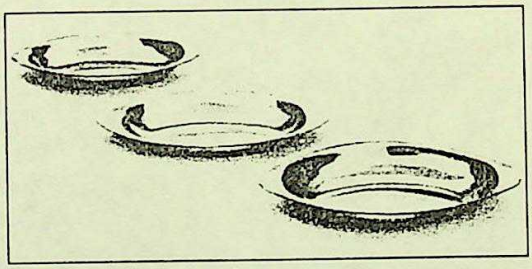
No.	Qt. Cap.	Diam.	Depth
8308	8	8-5/8"	7-1/2"
8310	10	9-1/2"	7-3/4"
8316	16	11"	9-3/8"
8324	24	12-1/2"	10-3/4"
8340	40	15-3/4"	12"

Cover	To Fit No.
8308C	8308
8310C	8310
8316C	8316
8324C	8324
8340C	8340

OVAL AU GRATINS

18-8 stainless steel. Mirror polish finish. Smooth, rounded edges.

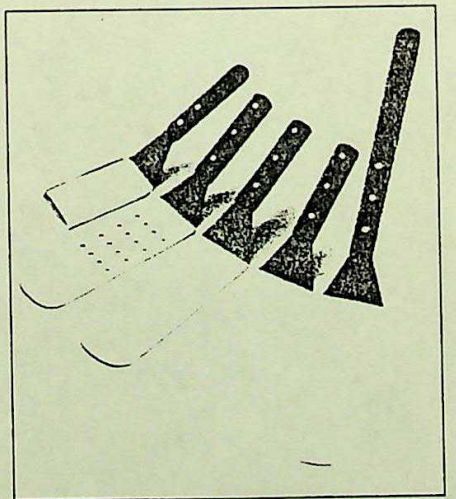
No.	Cap.	Overall Diam.
7408	8 oz.	8" x 4-1/2"
7412	12 oz.	9" x 5"
7415	15 oz.	10-1/2" x 5-1/2"

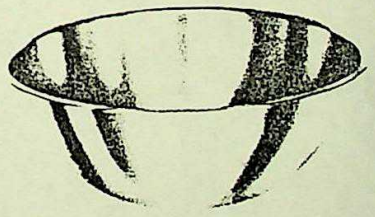


TURNERS WITH WOODEN HANDLES

All these fine turners have a stainless steel blade with a satin finish. Hardwood handles are securely attached.

No.	Desc.	Blade Dim.	Overall Length
7501	Rounded Flex. Blade	3" x 9"	14-1/2"
7502	Rounded Perf. Flex. Blade	3" x 9"	14-1/2"
7503	Round Flex. Blade Giant Size	3" x 9"	20"
7504	Beveled Edge Stiff Blade	3" x 6"	11"
7505	Squared Flex. Blade	3" x 9"	14-1/2"





MIXING BOWLS-ROUNDED STYLE

18-8 stainless steel. Mirror finish inside and outside.

No.	Qt. Cap.	Diam.	Depth
1401	3/4	6-1/2"	2"
1402	1-1/2	7-3/4"	2-3/4"
1403	3	9-1/2"	3-1/2"
1405	5	11-1/2"	4-1/2"
1408	8	13-1/2"	4-3/4"
1413	13	16"	5-1/2"
1416	16	17-1/2"	6-1/2"
1420	20	18-3/4"	7"

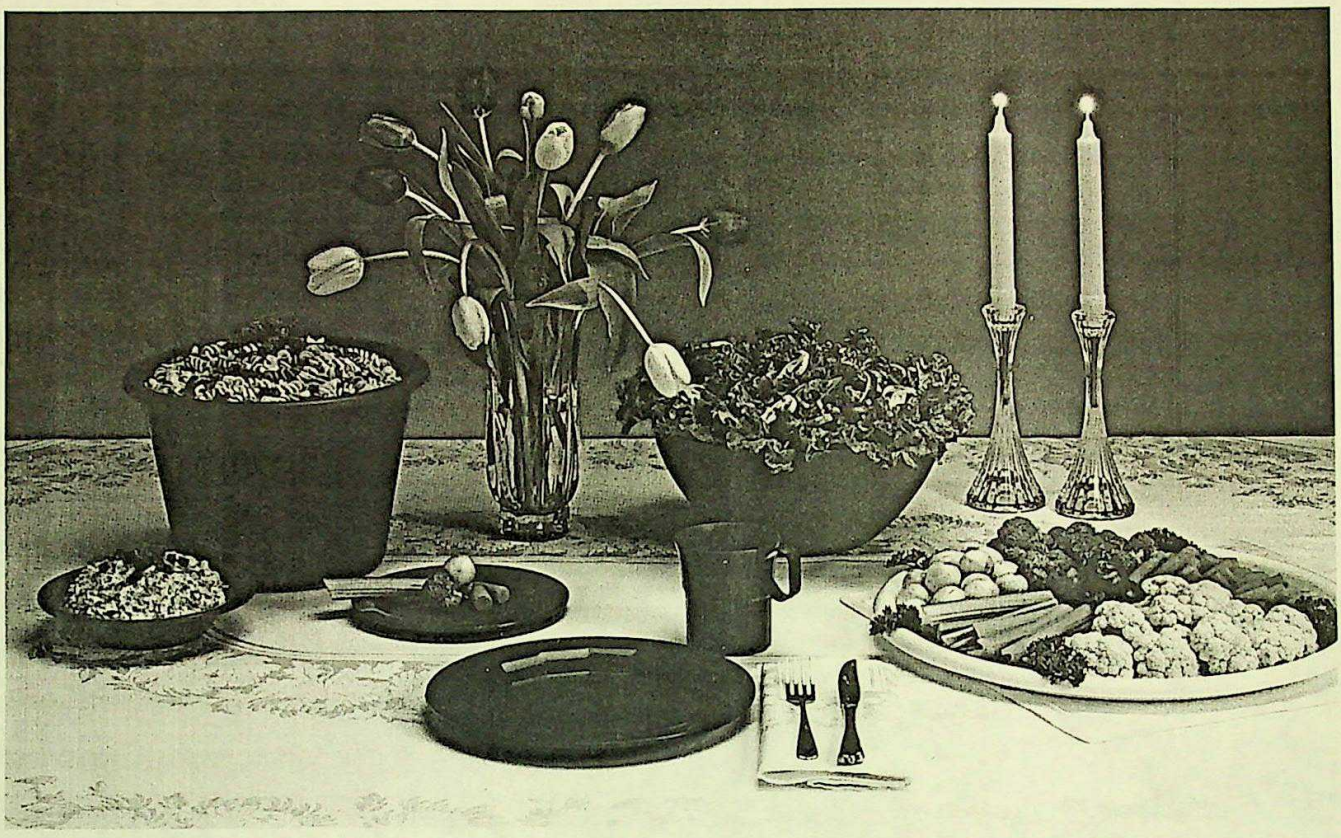
11/1993

DURA-WARE CO. OF AMERICA, INC. 81 SPRING STREET NEW YORK, NY 10012 212-226-4065 FAX: 212-219-8658

D7/584

BEMIS
HOUSEWARES

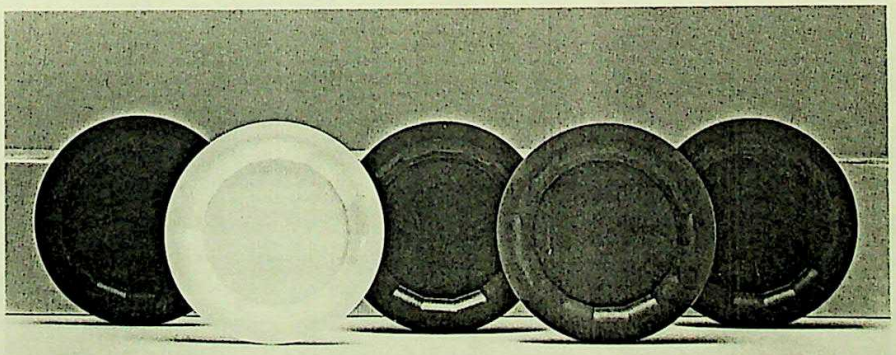
Basic Elegance by Bemis combines beauty and strength for wide appeal.



Bemis Basic Elegance Dinnerware is lovely enough for indoor entertaining, sturdy enough for family picnics. It is versatile, combining beauty and practicality to appeal to a wide range of occasions and the customers who enjoy them. Bemis Basic Elegance offers an array of attractions-beautiful colors, solid durability, and every piece is dishwasher safe. And, of course, it's from Bemis, simply delivering quality.

- Elegant, faceted design
- Competitive pricing
- Quality product

#241 11" Plate
#242 8" Bowl
#240 12-oz. Mug
#658 17" Round Tray
#232 11" Salad Bowl
#243 8" Side Plate
#774 7-qt. Super Tub



Color Options: Sapphire Blue, White, Emerald Green, Sky Blue, Ruby Red

Bemis Housewares, Division of Bemis Manufacturing Co., Sheboygan Falls, WI 53085
414-467-4621, 1-800-558-7651, Fax 414-467-8573

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BEMIS® Casual Tableware and Picnicware

Bemis Casual Tableware/Picnicware adds a touch of class to a picnic, a child's birthday party or a casual dinner with friends. All Bemis Casual Tableware/Picnicware is made of sturdy plastic which will not sag or crack. Available in a wide array of the most fashionable colors, it is the final ingredient for a successful party.

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A) 457 Plate
10" diameter

B) 461 Bowl
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C) 236 Tumbler
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D) 455 Mug
12 ounces

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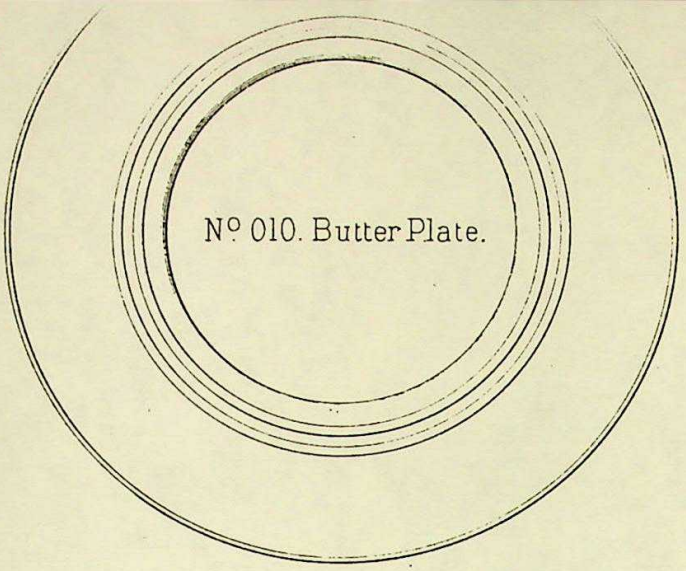
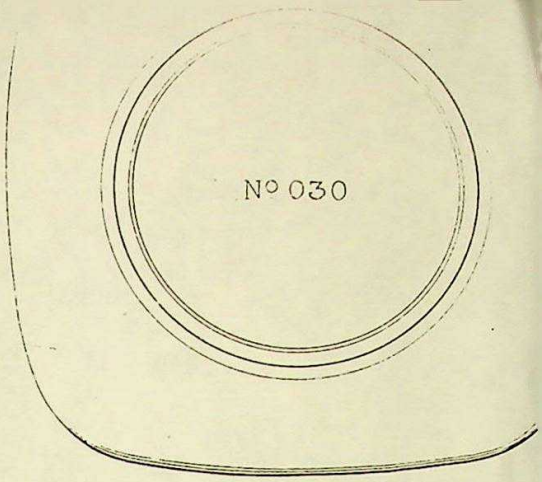
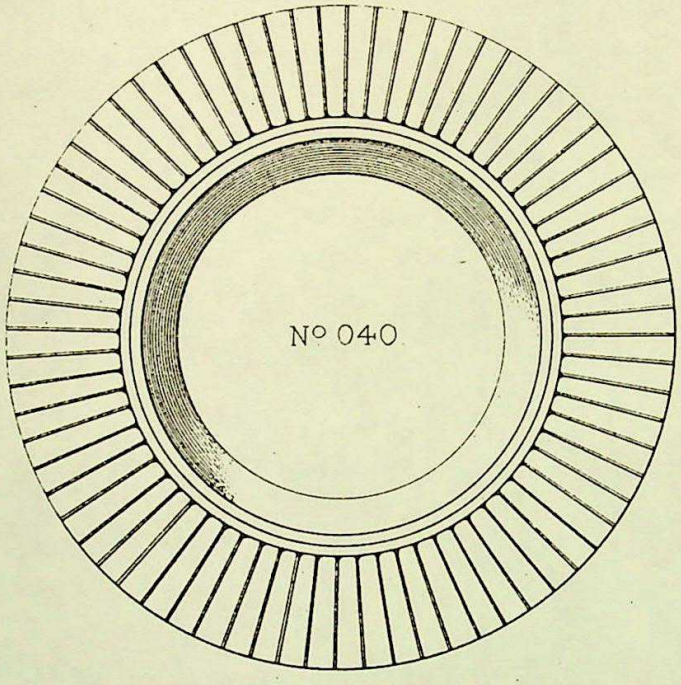
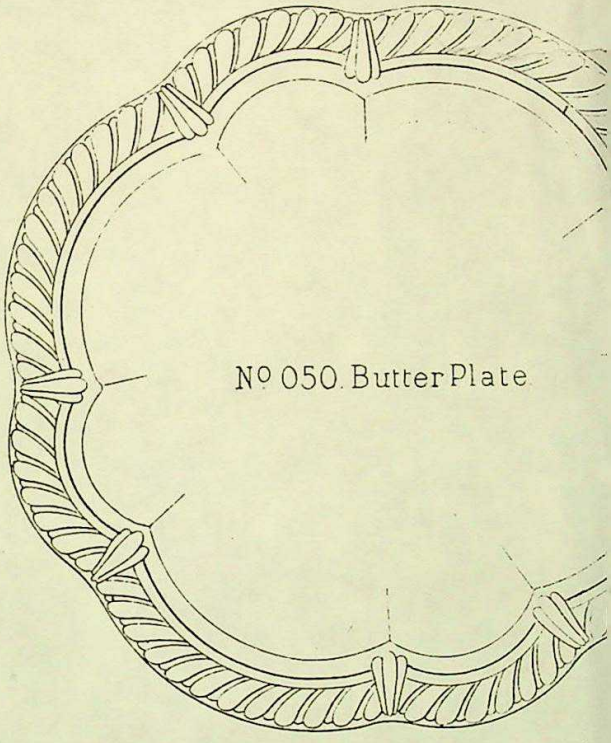
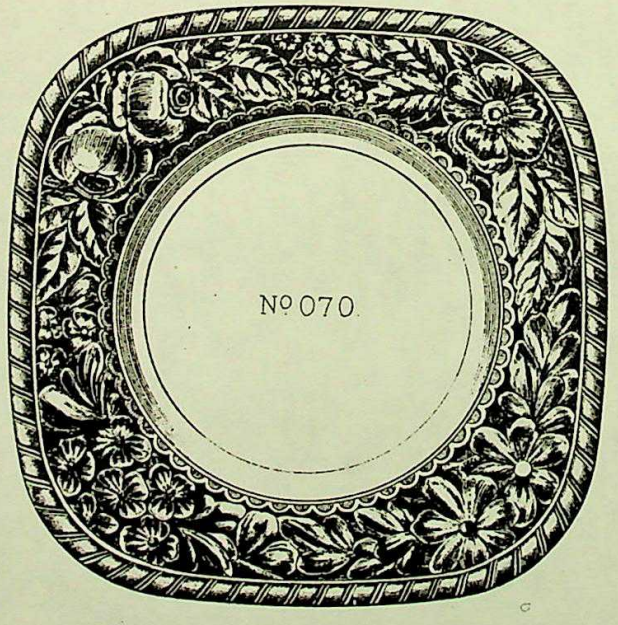
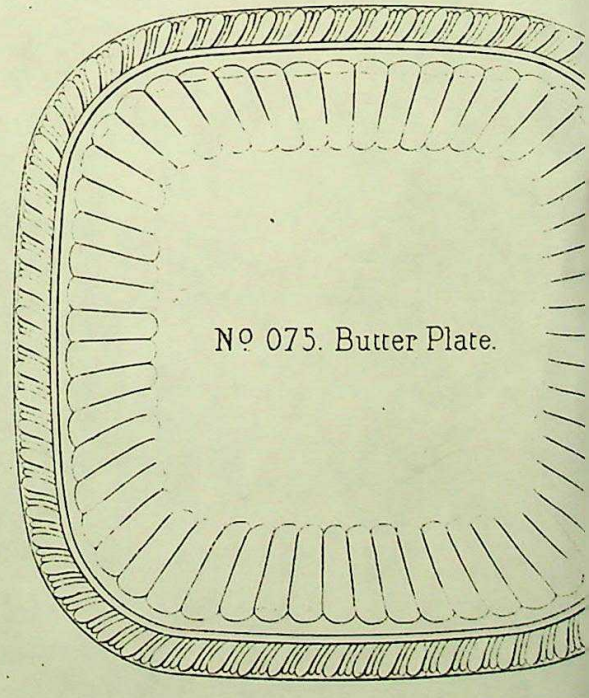












Gorham Manufacturing Co.

GORHAM PLATED BUTTER PLATE

P. 190 1890

D7-585 JANUARY 1938 92 p. 33 - Premium Practice of Jan-1938
~~27/9~~ p. 33

frequently purchased and fairly well distributed, where a steady development over a period of time is the major consideration, there is probably no method of sales promotion yet devised that is as effective as the coupon system of premium advertising.

The underlying reason is the appeal to self-interest, not only on the part of the member of the family who is the actual purchaser, but on the part of all the rest, due to the presence in the premium catalog of the number of articles each member has selected as satisfying his and her positive wants, and the insistence that the purchase of the coupon-carrying product be continued without interruption, in order that those wants may be satisfied without the expenditure of any money other than for the product.

This leads to the inevitable conclusion that the most attractively prepared and beautifully illustrated premium catalog, all other things being equal, produces the best results. That is what happens, and we are emerging into an era where the appearance of the catalog is receiving greater consideration from the artistic standpoint than ever before.

Coupons for Dealers and Clerks

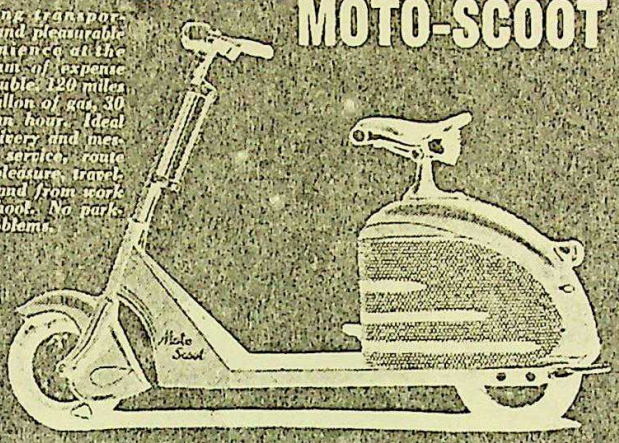
It was earlier stated that the condition precedent to successful use of coupons to the consumer is a product fairly widely distributed, so as to be readily accessible, and also that when the coupons are for the dealers and their clerks, it is another matter. That is true.

Coupons thus employed have been most effective in promoting the sale of new products. One of the outstanding examples in all premium history was the introduction of Sealect evaporated milk, forced on the domestic market by the sudden stoppage of the World War, as it had been exclusively produced for the army and navy, and its manufacturers had to find an immediate outlet. There was no time to set up a consumer coupon plan, but coupons in the cases for the dealers and their clerks seemed to provide the necessary stimulation. An aggressive campaign was carried on with these men behind the counter, and

Build your promotion around a worth while premium or prize . . .

MOTO-SCOOT

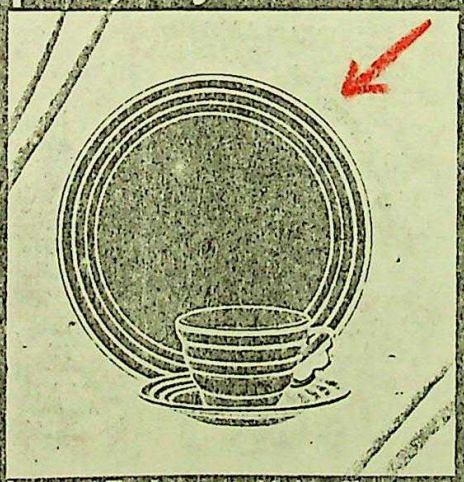
Amazing transportation and pleasurable convenience at the minimum of expense and trouble. 120 miles on a gallon of gas, 30 miles an hour. Ideal for delivery and messenger service, route work, pleasure, traveling to and from work and school. No parking problems.



Make your bid for increased sales EFFECTIVE with Moto-Scoot. Salesmen and dealers will work their heads off to get one and their families will get behind them.
Moto-Scoot is the new economical motoring sensation. Ideal for private or commercial use. For pleasure jaunts, going to and from school or work, for errands, messenger and delivery service. Built for comfort and safety. Write for prices and particulars.

MOTO-SCOOT MFG. CO., 225 So. Western Ave., Chicago, Ill.

Prizes for Salesmanship Will



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— *if* —

they look desirable for
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Sweethearts
Wives or
the Kiddies

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GOURMET
MAY, 1975
D7-585

p. 35

Royal Copenhagen has been making history for 200 years.

It all began in 1775 with Design No. 1 which we called Blue Fluted (to the left in the picture). 200 years later, Blue Fluted dinnerware is still Design No. 1.

Just as popular, is our equally old Blue Flower dinnerware. Both Blue Fluted and Blue Flower are in great demand today.

As each piece is hand-decorated, we may not always be able to deliver your order exactly on time.

It took us 13 years (from 1790 to 1803) to create the first set of Flora Danica. This fine, china dinnerware is owned by the great Houses of Europe and connoisseurs of ceramic art everywhere. Also Flora Danica is entirely hand-made and hand-painted to this day.

In 1885, another event in our history took place. This was the revival of underglaze decoration and introduction of naturalistic landscape motifs.

Our world-famous figurines and vases are decorated in underglaze colours.

Is it true that history repeats itself?

Not always. In the case of the ancient art of stoneware which was revived by ceramic artists at Royal Copenhagen about 1900, traditional forms and glazes were used to achieve untraditional effects. Since then, a new and entirely Danish art form in stoneware has emerged.

In 1908, we made the first of our Christmas plates which have since become coveted by collectors all over the world. Hand-painted in blue underglaze, the motifs are sometimes religious, sometimes historical, but most of them depict typically Danish rural scenes.

Royal Copenhagen has been making history for 200 years.

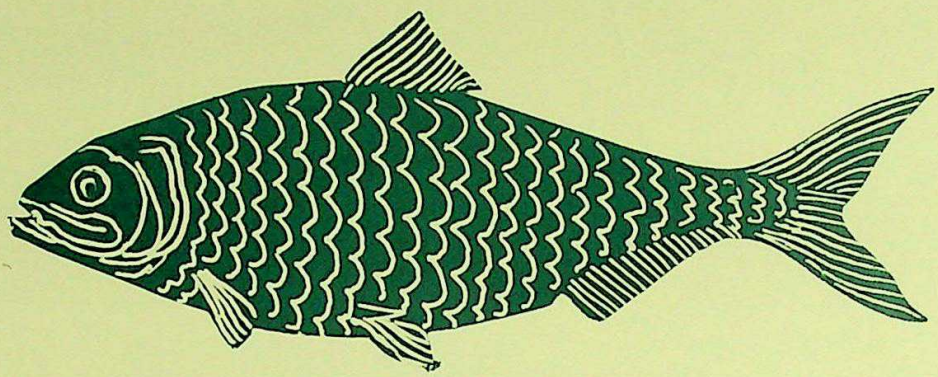
For over fifty years now, the ceramist Nils Thorsson has been making history at Roy Copenhagen. His lifelong experience in th field of faience paved the way for 6 young artists from Denmark, Norway and Swed They worked together for 5 years and produced an original and extensive range decorative and useful artware—also in faience. It is called Tenera. And while the girls were busy in our "Scandinavian Worl shop", Nils Thorsson developed the equall ornamental Baca-ware in faience.

Functional simplicity is the keynote of the 1970's at Royal Copenhagen. Blue Line tableware in faience, Domino (to the right the picture) and Whitepot in porcelain, are already as much a part of our 200 years' history as Blue Fluted, Blue Flower and Flora Danica.

1775 1975

ROYAL COPENHAGEN PORCELAIN

Available at fine stores everywhere and from our shop.
573 Madison Avenue, New York 10022.



SHAD

ONCE THOUGHT a "plebeian fish . . . excluded from all respectable banquets," shad was for many years perhaps too plentiful to be fully appreciated. In the early nineteenth century not only would no one admit to eating shad (and this ban also encompassed the delectable roe!), but it would have been an unforgivable social gaffe to even consider serving it to guests.

As its numbers began to diminish, however, the shad gained favor. There are accounts of early Congressional parties that sailed down the Potomac in the spring to enjoy great feasts of fresh shad. Thoreau was an admirer (of a different sort) of shad, observing the perseverance of these fish in "revisiting their old haunts" in spite of the factories that had sprung up along the rivers where they spawned, and he wrote several passages lamenting their decimation.

Shad is a native American, a saltwater fish that travels up the coastal rivers in springtime, and in the peak of its abundance there were years when several million pounds of it were taken from the Hudson River alone. Today, because of its dwindling numbers in Eastern rivers, shad is an important commercial fish on the West Coast. It is a splendid sturdy fish—sometimes weighing as much as ten pounds—and its rich assertive flavor merits its inclusion in the finest culinary repertoires. The recipes below offer only a sampling of the versatility of this superb seasonal treat.

Mousseline of Shad Timbales

Remove as much membrane as possible from 1 pound shad roe and chop the roe with 1 pound shad filets, skinned. Put the mixture once through the medium disk and twice through the fine disk of a food mill into a bowl. Add 1½ tablespoons tomato paste, 1 teaspoon ground cardamom, and ½ teaspoon nutmeg. Put the bowl in a bowl of ice water and with an electric mixer beat the mixture for 3 to 4 minutes, or until it is firm and smooth. Add 1 egg white and beat the mixture over the ice water for 2 minutes. Add 1¼ cups heavy cream, 1 tablespoon at a time, beating, and fold in 1 tablespoon snipped chives and 2 teaspoons salt.

Fit buttered rounds of wax paper, buttered side up, in the bottom of 8 buttered ½-cup timbale molds, divide the shad mixture among the molds, and rap each mold sharply on a hard surface to fill any air spaces. Put the timbales in a baking pan and add enough boiling water to reach one third of the way up the sides of the molds. Bake the timbales in a preheated moderately hot oven (370° F.) for 15 minutes. Remove the molds from the water and let the timbales cool for 5 minutes. Run a sharp knife around the inside of each mold, unmold the timbales onto a heated platter, and remove the wax paper. Serve the timbales with white-wine sauce for fish (January, 1975). Serves 8 as a first course.

Cold Poached Shad with Mustard Mayonnaise

In a large skillet combine 2½ cups water, ½ cup dry vermouth, ⅓ cup lemon juice, ¼ cup snipped dill, and 1 teaspoon each of salt and crushed peppercorns and simmer the mixture for 3 minutes. Add three 1-pound

Continued on page 80

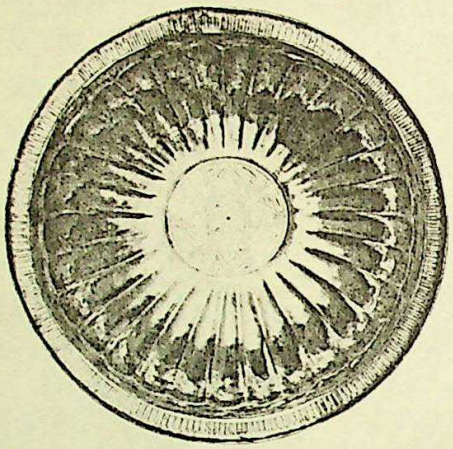
Platten+Schalen

Kleine Beiträge zu einer Formenfibel des Silbergeräts **16. Folge**

Von Dr. Wolfgang Scheffler, Berlin

D7-585

I. Runde Form

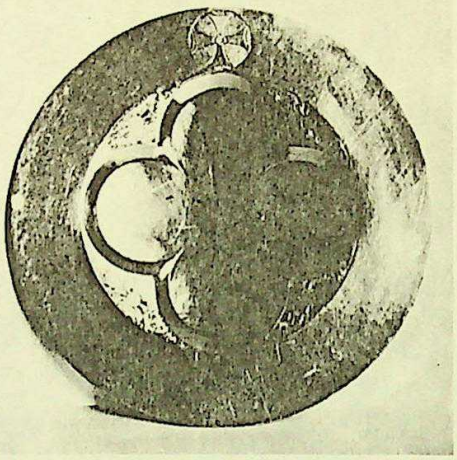


1. Antike, Spätrömisch. Vor 350 n. Chr.
Schüssel. Ihre Wölbung ist dicht durch Muschelrippen radial gegliedert. Bei näherem Hinsehen entdeckt man einen Fries von lanzettförmigen Blättchen am Rande und im „Spiegel" einen Flechtbandstern. Diese flach gehaltene Kreisfläche diente vermutlich zur Aufnahme einer Kanne.

Durchmesser 36,5 cm.

Aus dem Silberschatz von Kaiser-Augst bei Basel, der nach Ausweis der gefundenen Münzen zwischen 351 und 361 vergraben sein muß.

2. Romanik, Hildesheim. Um 1230.
Patene und reichverzierter Meßkelch. Die Patene ist so gearbeitet, daß sie deckelartig auf der Kelchcuppa fest aufliegt. Im Spiegel ein leicht gewölbter Vierpaß, in den Zwickeln gravierte Engelshalbfiguren, die mit ihren ausgebreiteten Flügeln den Raum ausfüllen. Am Rande der „Fahne" Inschrift in lateinischen Großbuchstaben (Antiqua-Capitale, nur das E hat schon mittelalterliche, „unziale" Form). Diese Inschrift beginnt nach einem sogen. Krückenkreuz, im Bild unten in der Mitte, mit den Worten: En SACER PANIS . . . hier das heilige Brot. Ein Teller also für das den Gläubigen während der Communion gereichte Brot in Form von Oblaten.



3. Spätgotik, Verden/Aller. Anfang des 16. Jahrhunderts.
Patene. Der romanische Typ (Bild 2) wird auch in der Gotik beibehalten, gotisch ist an dem Vierpaß der architektonische Maßwerkcharakter: An die Stelle des Grates ist ein Steg getreten, mit radial gestellten spitz auslaufenden „Nasen". In den Zwickeln typisch spätgotische distelartige Blüten. Auf der Fahne als Signakel (lateinisch signaculum, Zeichen) ein Scheibenkreuz in Form des sogenannten Tatzenkreuzes; hier hält der Geistliche die Patene beim Austeilen der Oblaten.

Der Kelch gehört zu einem „lutke brvggeman" (in gotischen Minuskeln (Kleinbuchstaben)) bezeichnetem Kelch; vermutlich ist dieser Brüggemann der Stifter gewesen.

GOLDSCHMIEDE ZEITUNG 6/1977 p. 31

4. Renaissance, Münster/Westfalen. Ende des 16. Jahrhunderts.
Prunkschüssel. Bezeichnend für die Freud der Renaissancekünstler am Kleinteiligen daß die schmalen Streifen zwischen d Muschelbuckeln auch noch verziert sind, und zwar mit zierlich gegliederten Kandelabe die in einer Art Blumenvase end Typisch auch, wie der Spiegel ganz ausge füllt ist: Drei Rundmedaillons mit ausdruc vollen Profilköpfen haben schmale Rahm aus sogenanntem Beschlägwerk und sind durch ein Band gleichen Charakters v bunden, das von Fruchtgehängen überdeck wird. Das Rund in der Mitte enthält ei Doppelwappen („Allianzwappen"). D Schüssel erweist sich damit als Hochzeit geschenk an einen angesehenen Patrizier.

Durchmesser 23,5 cm.

Meister Johan Potthof I, wird 1587 Me ster, gestorben 1605.

5. Barock, Hamburg. Um 1675.
Prunkteller. Auf den — hier nicht durch ei Beispiel belegten — Ohrmuschel- oder Kn

D7-585

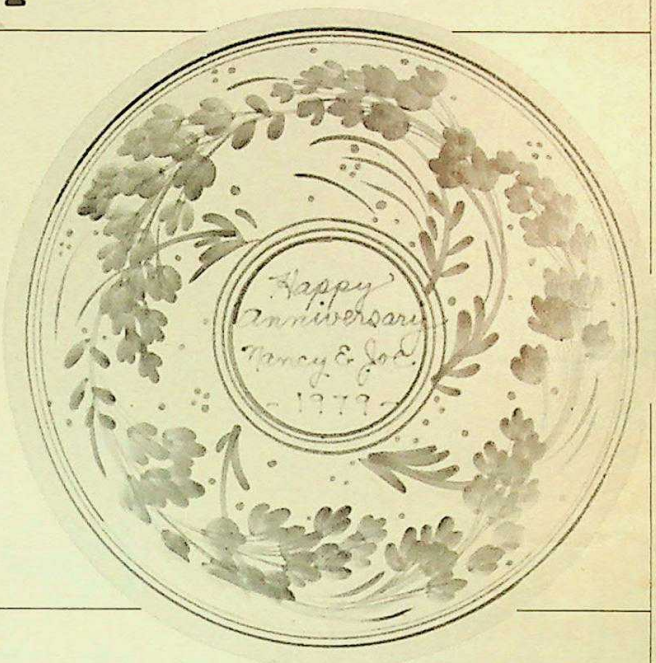
Margaret McMahon

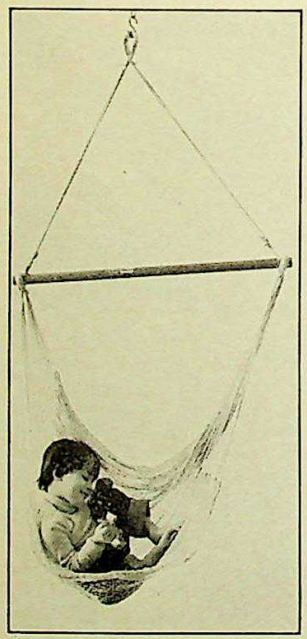
idea NOTEBOOK

OCTOBER, 1979
BETTER
HOMES & GARDENS
p. 58

Personalized plates

Often the more important the occasion, the more difficult it is to choose a gift. For times like these, Iron Mountain Stoneware suggests the "Special Day" plate. This plate is made of high-fired, strong, and lead-free stoneware. It's a practical service piece as well as a decorative accent. Your message, hand-lettered, can be added to a ten-, 12-, or 14-inch platter. The plate is hand-painted with graceful garlands of deep blue flowers and leaves on a light blue-gray background. The maximum length of a message on the plate's face is four lines with about 30 letters. There can be an additional message on the back of about double the maximum for the face. The ten-inch plate is $35; 12-inch, $65; and 14-inch, $100. Obviously this is a special order, so you should allow six weeks for delivery. Send your message and order to Iron Mountain Stoneware, Laurel Bloomery, Tenn. 37680.





Swinging chair

Ever since Columbus discovered the "hanging net" used by natives in the West Indies, the hammock has been a favorite haven for comfort lovers everywhere. Etienne Dusart offers several traditional hammock designs in his shop "The Gentle Swing" on 156 Calle Cristo Street, San Juan, Puerto Rico. He's also come up with an ingenious variation called the "Hamok-chair." This unconventional chair is made of cotton twine, and it swings and rotates from a single ceiling hook. The inventor says the comfort of the chair is due to the asymmetrical weaving of the strings which "supports and controls the contour of the body."

It comes in natural or red, orange, yellow, brown, green, plum, or blue; with or without tassels. You can order it in natural, without tassels, prepaid from San Juan for $54.80. Add $4 for a color and another $6 for tassels. A catalog that describes other hammocks from The Gentle Swing costs one dollar.

Affordable elegance under foot

If you like Oriental rugs and didn't inherit your grandmother's Bokhara or Kirman, chances are you own, or want to own, a Karastan Oriental-design rug. Until recently these handsome carpets have been produced solely by traditional and fairly costly weaving techniques. Today, a new manufacturing development called "Kara-crest" has made it possible for those on a limited budget to own a fine Oriental-design rug. This process eliminates the handwork still involved in making a rug on the Axminster loom, and instead uses a computer to put the design on a tape which in turn controls the fabrication of the dyed yarns. "Kara-crest" is not a printing process, and the skeins are dyed separately in the wool before the carpet is fabricated, just as they are in the Axminster woven carpets. The new process does, however, considerably reduce the time required to prepare the design and set the loom. Along with the savings in time and labor is a savings in costs. In fact, the new "Kara-crest" collection from Karastan, "Oriental Classics," is priced at almost half the cost of a traditional Karastan oriental-design rug. An eight-by-11 foot all wool pile rug, for instance, will retail for about $750. The three designs in "Oriental Classics"—two Kirmans (intricate Persian floral patterns) and a Bokhara (the classic geometric of Turkestan)—are available in several sizes.

continued on page 62

TICKETS
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Received
October 21, 1981
D7 585

NEIMAN-
MARCUS
CHRISTMAS Book 1981

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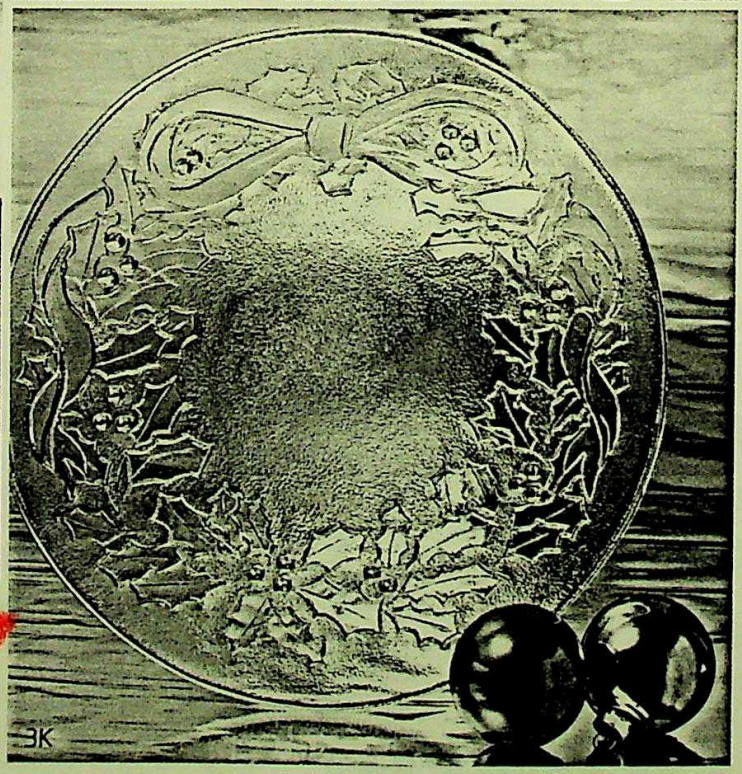


♦ 3A. Santa does a balancing act, as the appliqué on this giant 48" long Christmas stocking. Big enough to stash a whole Christmas morning of presents. Made of polyester and cotton, in colors as shown. N-M exclusive. 30.00 (2.15). From Stationery.

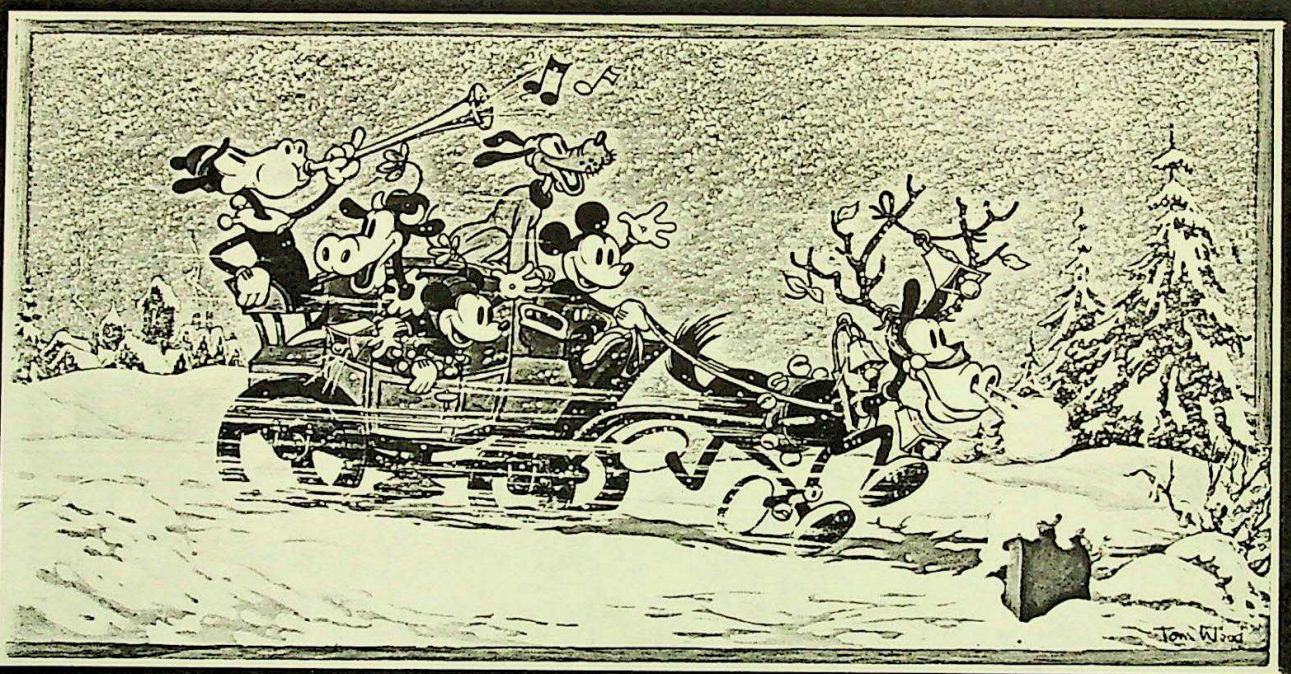
♦ 3B,C. Holly and ivy accessories, just right for a regulation-size stocking. The design is hand applied enameling on copper, and each item comes packed in its own box. Imported from England. N-M exclusives. 3B. Box, 1½" diameter, 60.00 (2.45). 3C. Letter opener, 7½" long, 60.00 (2.30). From Stationery.

♦ 3D-J. Christmas cheer. For entertaining, Yuletide motif glasses and linens. 3D. "Twelve Days of Christmas" on each of six 14 oz double Old Fashioned glasses. Set, 20.00 (3.20). 3E. From Madeira, hand embroidered linen cocktail napkins with holly topiary in silvery planters. Green bordered. Each, 5 x 8". Set of six, 50.00 (2.30). 3F. Hot roll cover, 20.00 (1.95). 3G. Set of four 18" square dinner napkins, 48.00 (2.15). 3H. Single napkins, each 12.00 (.60). 3J. Matching runner, 14 x 42", 85.00 (2.30). N-M exclusives. From the Galleries.

♦ 3K. Display the Christmas cake, canapés, sandwiches, individual desserts on our textured glass Christmas wreath plate. Or buy several to use as holiday buffet plates. 13" in diameter. Each, 10.00 (3.05). N-M exclusive. Galleries.

Front Cover of Catalog

Received
October 21, 1981



CHRISTMAS BOOK 1981

Neiman-Marcus

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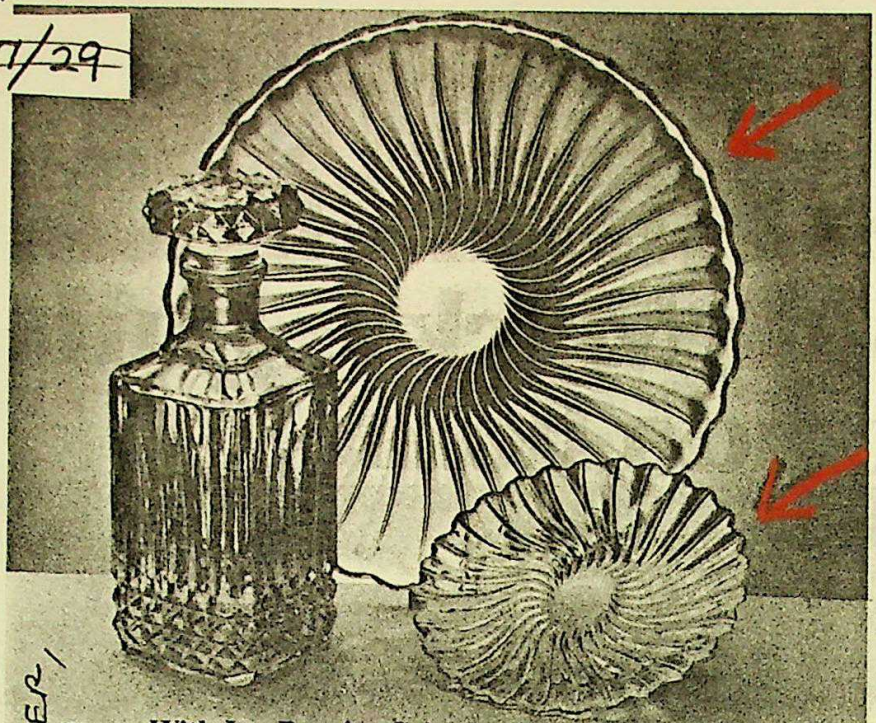
BETTER HOMES & GARDENS DECEMBER 1981 P. G10



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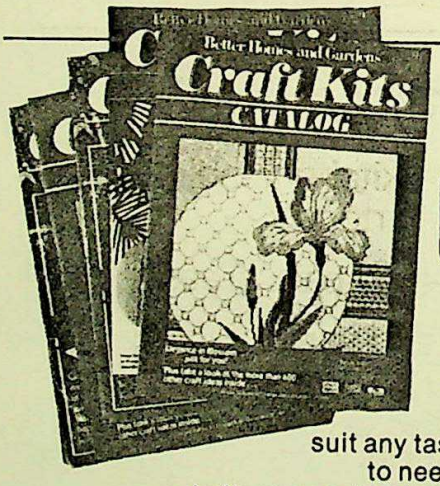

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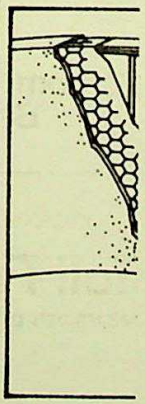

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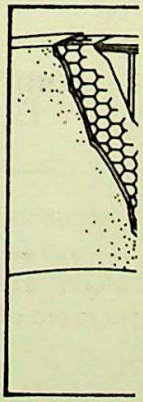

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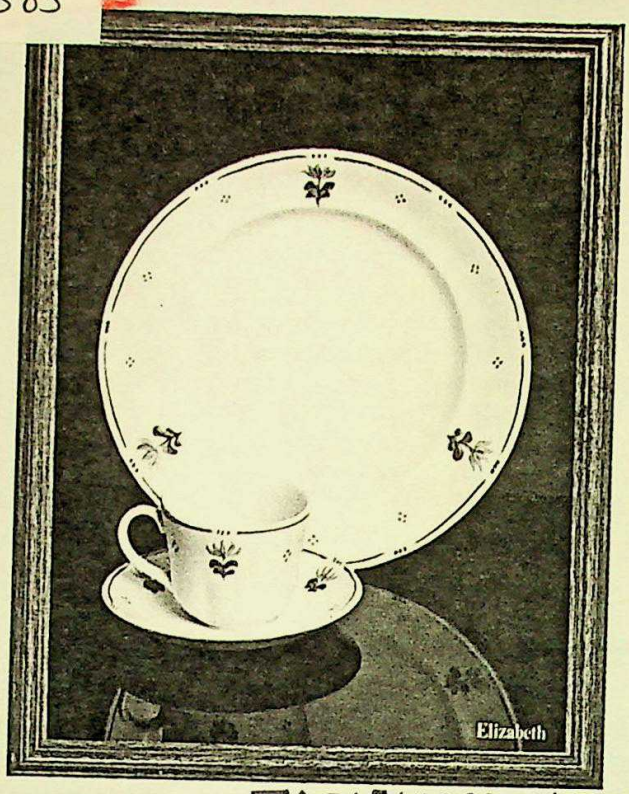
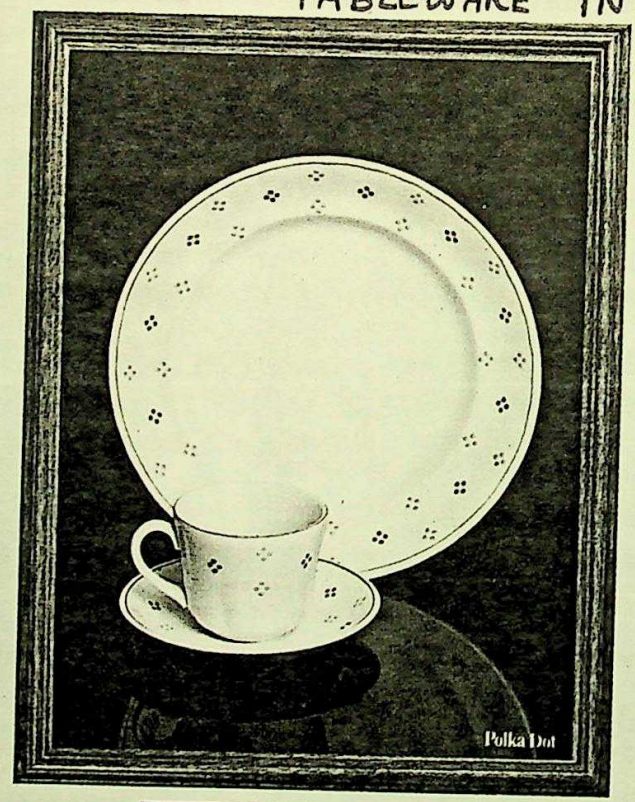


TABLEWARE INTERNATIONAL



New Tableware Collection

from

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PAGE 6

Wood & Sons Ltd

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MAY/JUNE 1985
INDUSTRIAL DESIGN

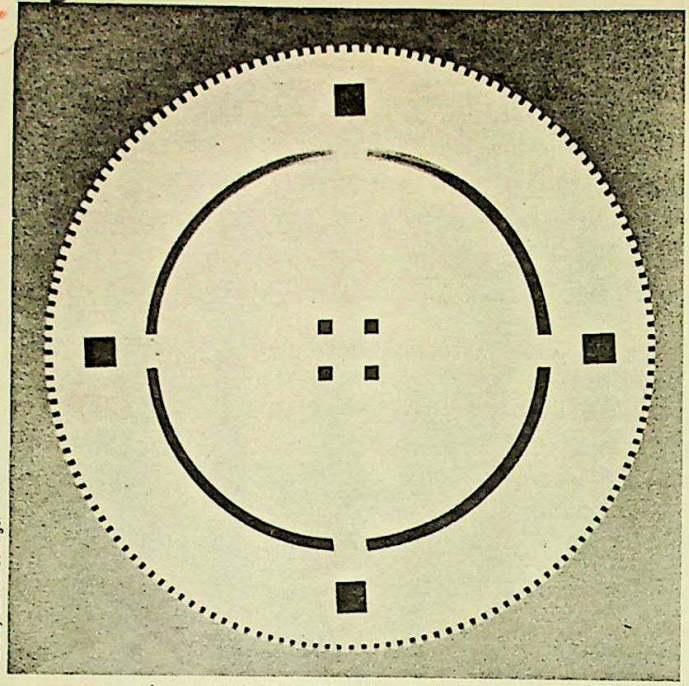

Photo by Carson Zollinger

Charles Gwathmey's "Tuxedo" plate (1984) for Swid Powell, New York

PAGE 26

these concerns slow down the production of his work. The fabrication process for industry, however, does not permit such active participation. It is the machines that are responsible for executing the object, and the designer's involvement is generally limited to modifications during prototype development. In fact, it is the separation of the designer from the making of the product which has long described the role of the industrial designer; unlike the craftsperson, his identity comes from solving a problem, rather than from the act of making. But frustrated by the limitations of traditional handcraft processes, many craftspeople today are applying industrial processes, bringing design and craft closer.

Reflecting a variety of backgrounds and orientations, do the designers of contemporary ceramic products share any similarities in the way they approach design? What are their attitudes towards the development of prototypes, the actual fabrication process, and what is the nature of their relationship with the industry they serve?

"I always begin with thumbnail sketches. When I think an idea is interesting. I begin a model right away. I make the dinner plate, cup and saucer by roller machines, since they have to be designed in the context of production. In terms of forms, the dinner plate, because it's flat, is very severely limited. The coffeepot, teapot, cream and sugar are important in other ways. They're slip cast, and they give the look—the line's real presence as a shape statement and its vertical dimension. So I put together a line as a composition. Finally I make a presentation to the client, and when that gets approved, I go back and make the working drawings.

"I'm not a potter, I don't start from that point of view. I have a sharp pointed pencil that deals in the cross section—it's really cross-section designing. The factory gets my drawings and models, and then they have to make their own production models. It takes time . . . a year is cutting it very close to get a new shape.

"I go to the factory in the beginning stages. The plaster models are always so beautiful and so pristine. Sometimes the translation into ceramics requires modification that you can't control until you make a sample. You don't have to be there for the fabrication though; that's all done by machines. They don't have any effect upon the form. They're neutral." *(Gerald Gulotta, an industrial designer, freelances for the tabletop industry, most recently for the Block China Corporation.)*

"I think many factories and production departments are run by engineers, and they want drawings they can understand. But I was a production person; I made the molds, I made the models, and mixed the glazes. I've also done drawings. The important thing is to be facile, to be able to move from the two-dimensional to the three-dimensional and then back and forth. There may be modifications that the designer doesn't wish to make. As a factory owner, I can alter the look and the texture and the treatment according to my aesthetic." *(David Gil studied industrial design and began his career as a potter. He currently owns Bennington Potters which manufactures his and other commercial ceramic products.)*

"Since I know what the material does, when I'm drawing something, I'm aware of whether or not it can be fabricated. I carve most of my own models, but I do work with other professional model makers. Usually, I carve a form to see it in space, if it's a new and fairly exaggerated piece. If it's a fairly simple thing, I do a schematic drawing and just present it to the modeler. But in all instances I'm involved in every step along the way." *(Hafner)*

Continued to page 76

WOODIES CATALOG
REC'D OCT 16, 1986

Save on our entire stock and find patterns that reflect your sense of style...quietly elegant

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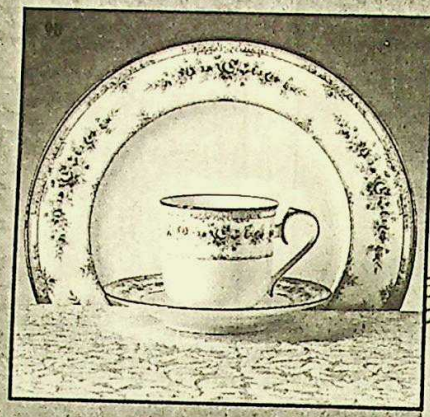

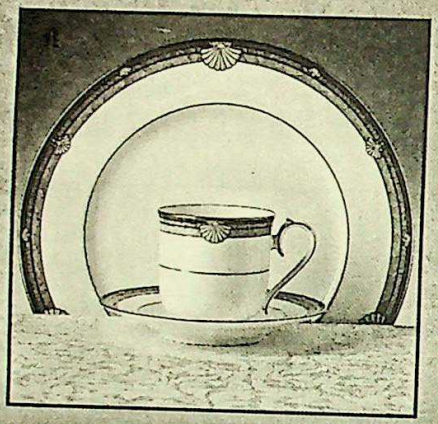

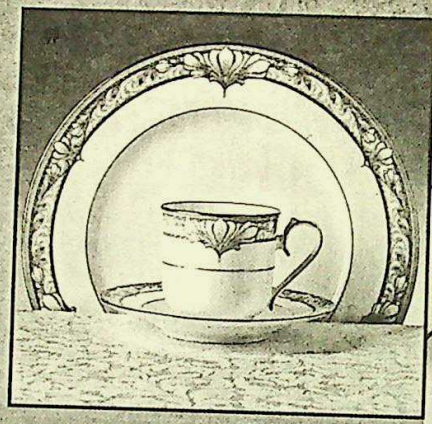

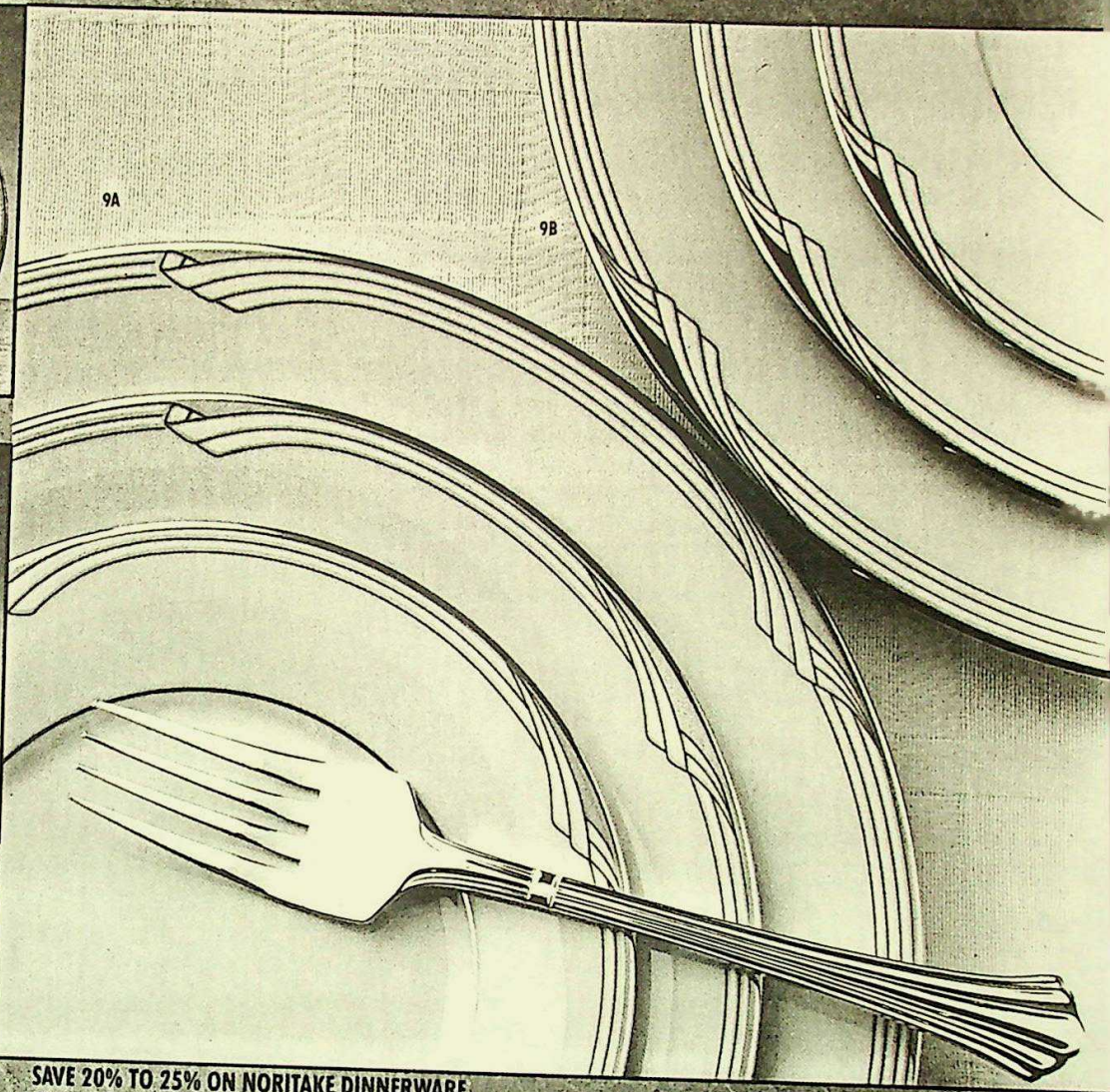

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	reg.	sale		reg.	sale
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9C. Magnificence	77.50	62.00	9G. Rothschild	60.00	45.00
9D. Shenandoah	77.50	62.00	China		

Use our computerized Bridal Registry. See page 20 for details.

D7/585

Tabletop Design – at its best... Rosenthal.

D7-585

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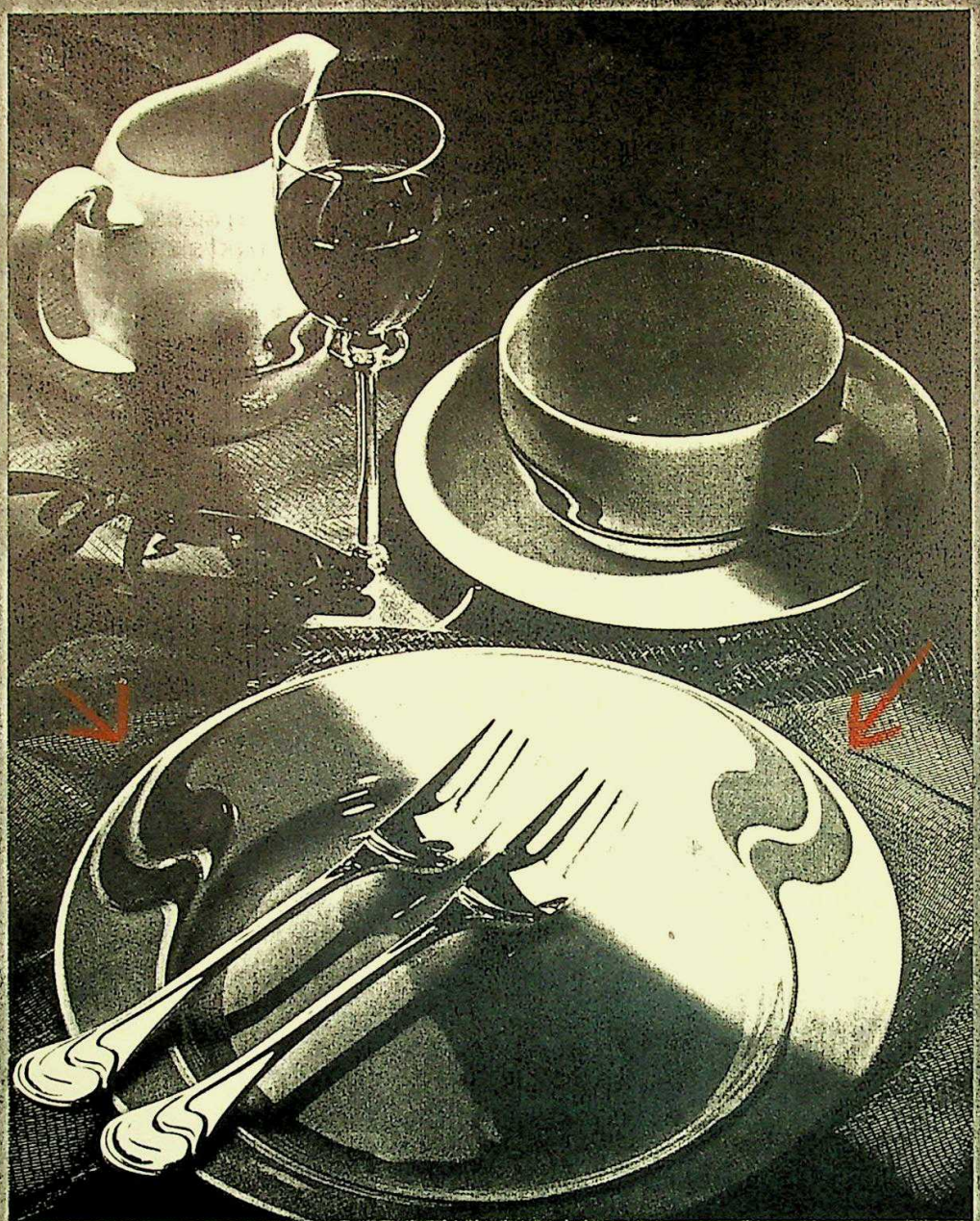

Just one of the many Rosenthal gems: »Asymmetria«, a new and exciting dinner service designed by the prominent Danish painter, illustrator and set designer Bjørn Wiinblad.

»Asymmetria« is a complete dinner service comprised of porcelain, crystal and flatware.

Bjørn Wiinblad

The name Rosenthal stands for contemporary design of international acclaim. More than 100 artists and designers from all over the world work for the Rosenthal Studio-Linie, creating sophisticated and unusual designs in porcelain, ceramics, crystal and flatware from tableware to limited art editions. It is hardly surprising, then, that the collection of the Rosenthal Studio-Linie is as diversified as the temperaments of the artists who have created it. And yet each piece in the collection, however individualistic, originates from an all embracing idea: the wish to create »Originals of our Time«. Rosenthal Studio-Linie is tableware »par excellence«... distinctive design for discriminating tastes.

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ableton Design – at its best... Rosenthal.

D7-33

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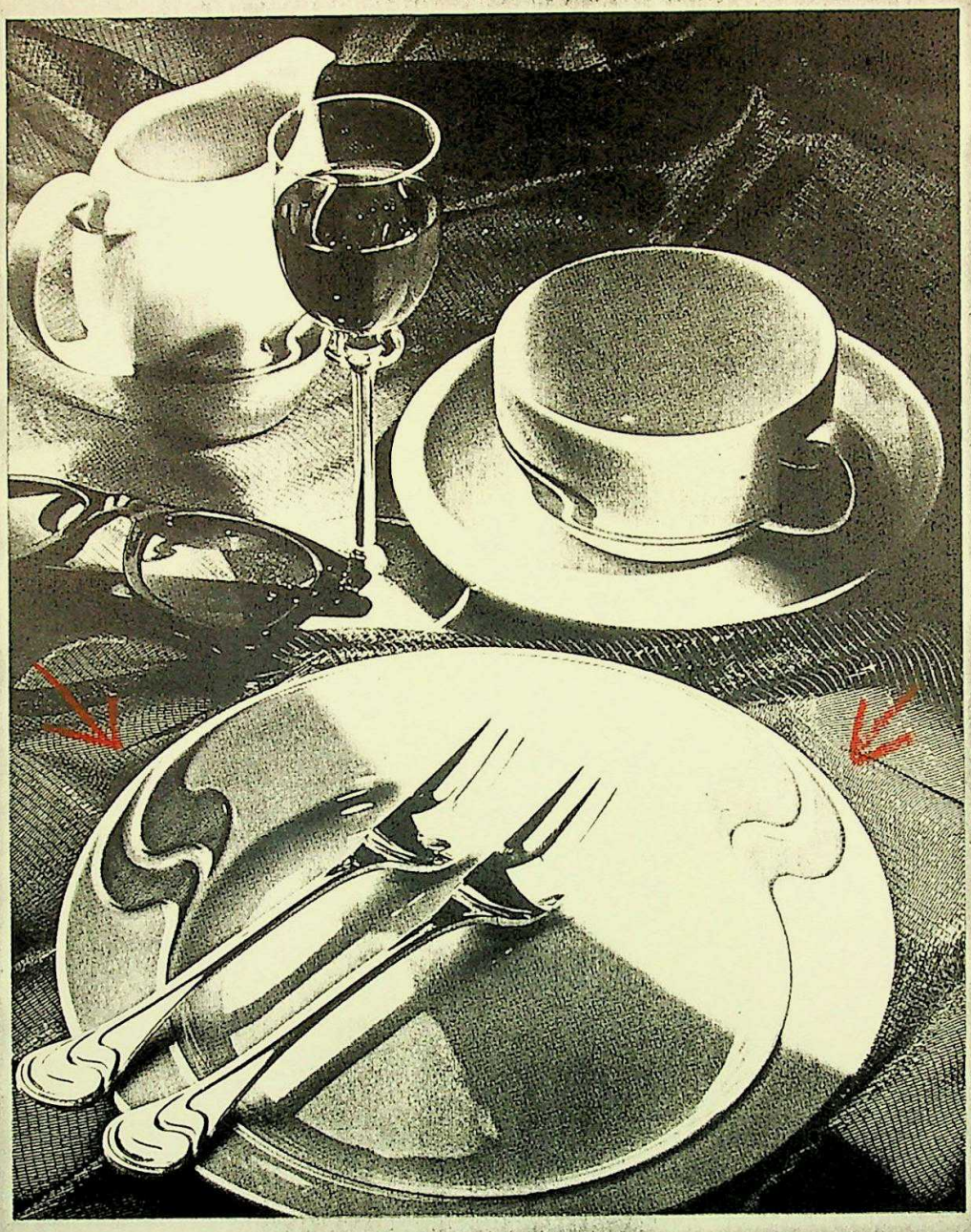
APRIL, 1987 PAGE 39



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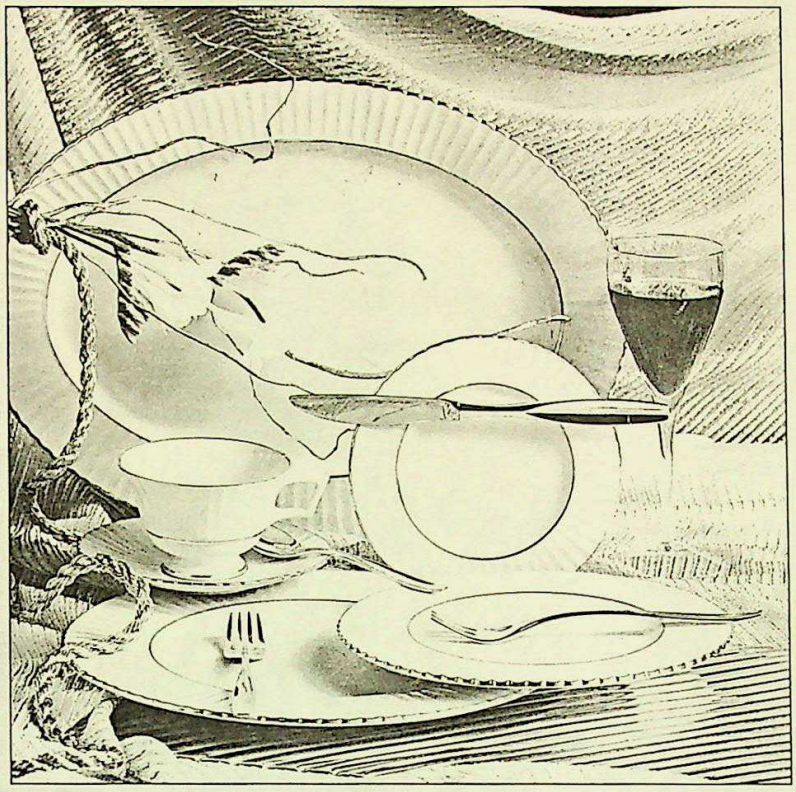

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